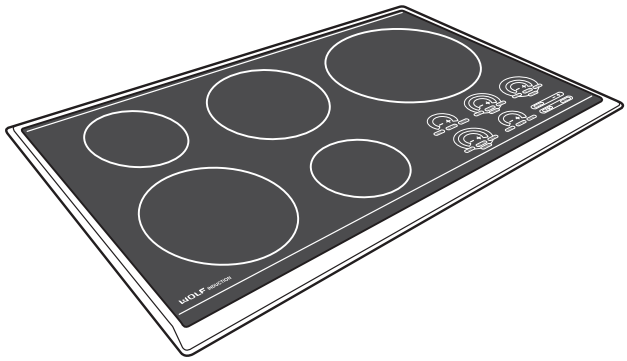
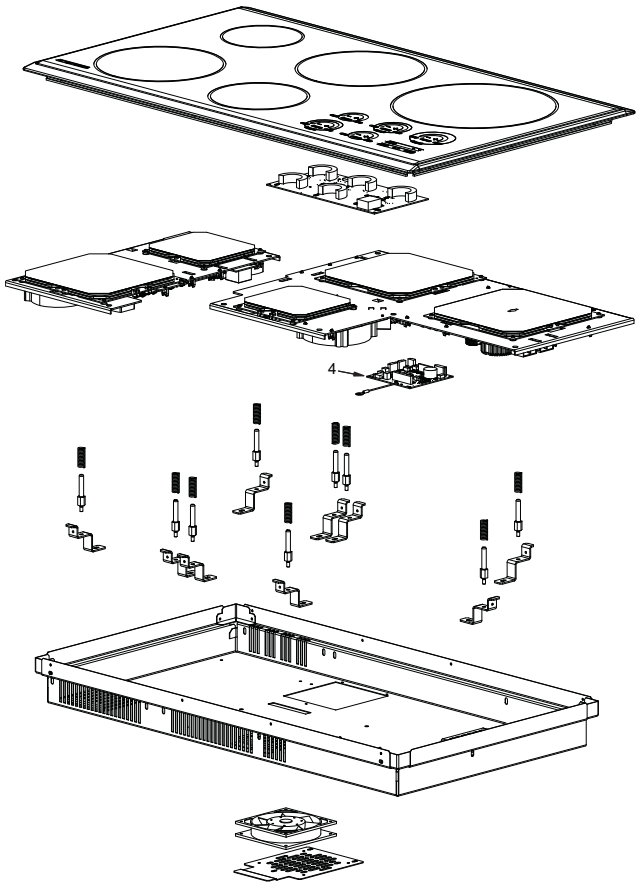
Induction Cooktop

After SN (16000000)

Technical Service Manual

(With Parts and Exploded Views)





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SECTION 1

GENERAL INFORMATION

INTRODUCTION

This Wolf Induction Cooktop Technical Service Manual, Part #809094, has been compiled to provide the most recent technical service information about the Wolf Induction Cooktops. This information will enable the service technician to troubleshoot and diagnose malfunctions, perform necessary repairs and return a Wolf Induction Cooktop to proper operational condition.

The service technician should read the complete instructions contained in this Service Manual before initiating any repairs on a Wolf Appliance.

IMPORTANT SAFETY INFORMATION

Below are the Product Safety Labels used in this manual.

The "Signal Words" used are **WARNING** & **CAUTION.**

Please note that these safety labels are placed in areas where awareness of personal safety and product safety should be taken and lists the precautions to be taken when the signal word is observed.

⚠ WARNING

Indicates that hazardous or unsafe practices could result in severe personal injury or death

⚠ CAUTION

Indicates that hazardous or unsafe practices could result in minor personal injury or product and/or property damage

In addition, please pay attention to the signal word "**NOTE**", which highlights especially important information within each section.

TECHNICAL ASSISTANCE

If you should have any questions regarding a Wolf appliance and/or this manual, please contact:

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Madison, WI 53744-4988

Customer Service
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Technical Assistance
Phone #: (800) 919 - 8324

Parts / Warranty Claims
Phone #: (800) 332 - 9513

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customerservice@wolfappliance.com

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Facsimile #: (608) 441 - 5887

Parts / Warranty Claims
Facsimile #: (608) 441 - 5886

Office Hours:
7:00 AM to 7:00 PM Central Standard Time
Monday through Friday

This manual is designed to be used by Authorized Service Personnel only. Wolf Appliance, Inc. assumes no responsibility for any repairs made to Wolf appliances by anyone other than Authorized Service Technicians.

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Warranty Information

This page contains a summary of the 2 & 5 Year Warranty that is supplied with every Wolf product, followed by details and notes about the warranties.

TWO & FIVE YEAR Warranty Summary

- Two year TOTAL PRODUCT warranty, *parts and labor.
- Limited Parts Only Warranty for the 3rd through 5th year on the following parts only:
  Electric heating elements
  Electronic Control Boards

Warranty Details:

The warranty applies only to products installed for normal residential use. The warranty applies only to product installed in the United States or Canada.

Warranty Notes:

- All warranties begin at the time of the unit's initial installation.
- All Warranty and Service information collected by Wolf Appliance, Inc., is arranged and stored under the unit serial number and/or the customer's name. Please note that Wolf Appliance, Inc., requests that you have the model serial number available whenever contacting the factory or parts distributor.

- See Figure 1-1 for serial tag layout.
- See Figure 1-2 for serial tag location.

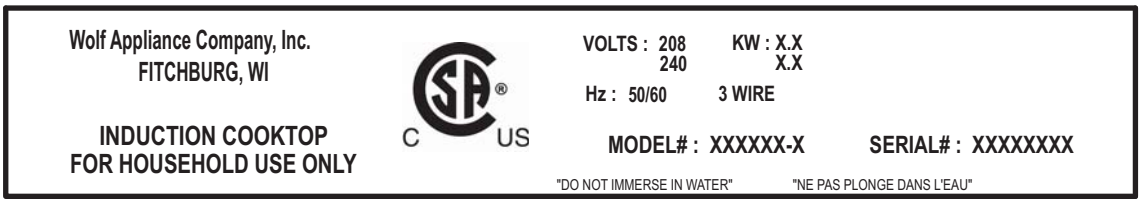


Figure 1-1 Serial Tag Layout

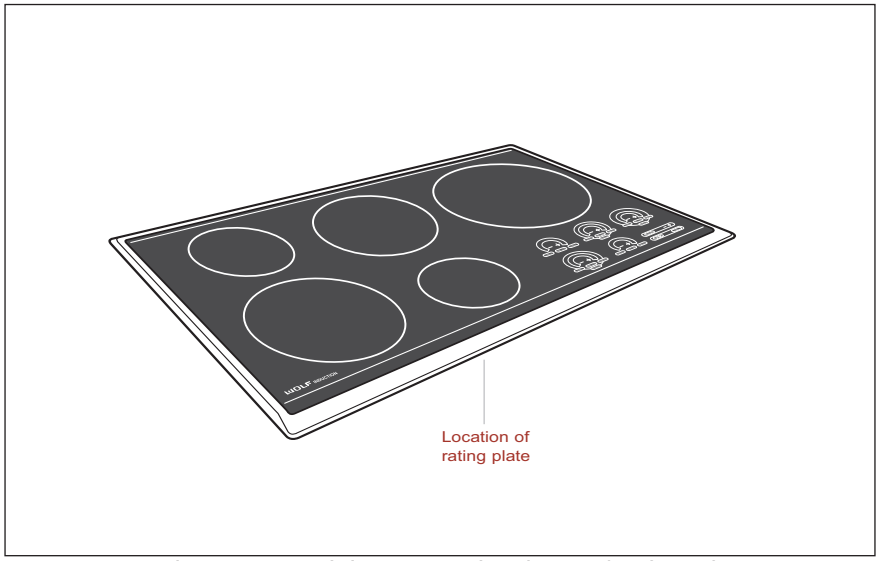
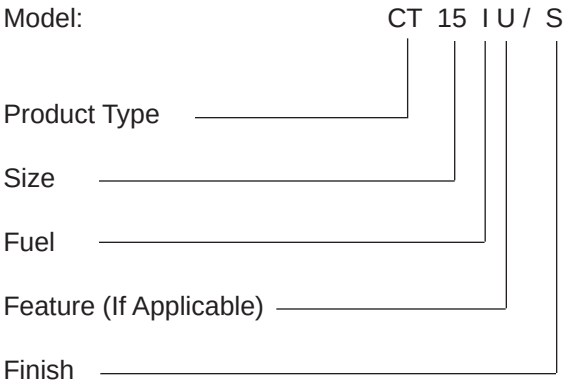


Figure 1-2 Serial Tag Location (CT36I/S shown)

MODEL NUMBER KEY

Refer to this key for an example of the model numbers.



Product Type

CT	Cooktop
IM	Integrated Gas Multifunction Cooktop
IG	Integrated Grill Cooktop
IS	Integrated Steamer Cooktop
IF	Integrated Fryer Cooktop

Size

15	15 - inch wide unit
30	30 - inch wide unit
36	36 - inch wide unit

Fuel

E	Electric
I	Induction
G	Natural Gas
LP	Propane Gas (Propane Gas will be indicated by -LP at the end of the model number. Example: CT36G/S-LP)

Feature

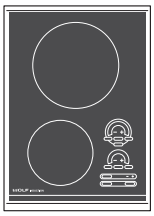
U	Unframed

Finish

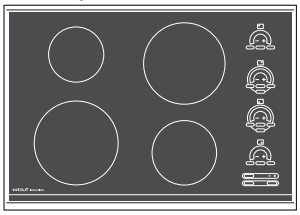
S	Classic Stainless Steel
P	Platinum Stainless Steel (Not Available for Induction, IM, IG, IS and IF)
B	Carbon Stainless Steel (Not available for gas models, Induction, IM, IG, IS and IF)

MODEL CONFIGURATIONS

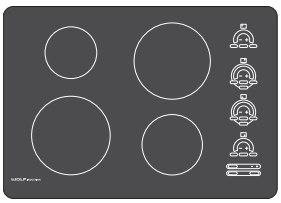
Model Number: CT15I/S
Description: 15” with Stainless Steel Trim



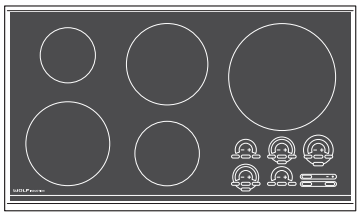
Model Number: CT30I/S
Description: 30” With Stainless Steel Trim



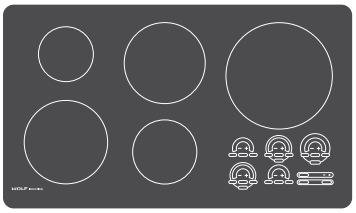
Model Number: CT30IU
Description: 30” Without Stainless Steel Trim



Model Number: CT36I/S
Description: 36” With Stainless Steel Trim



Model Number: CT36IU
Description: 36” Without Stainless Steel Trim



MODEL FEATURES

- Classic stainless steel trim finish. (Unframed Models do not have a Stainless Trim)
- Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat.
- High-efficiency induction elements deliver power and control.
- Induction elements heat cookware, not the glass, for a cooler, safer cooking surface.
- Cookware sensing elements will not be energized without an induction-compatible pan on the cooktop surface.
- Hi-Power mode boosts power to the element.
- Temperature limiter to ensure that safe operating temperature of glass ceramic is never exceeded.
- Illuminated touch controls with graduated control lighting and adjustable sound frequency and volume.
- Hot-surface indicator light in control panel.
- Lock mode - cooktop will be locked so that no elements can be turned on.
- Universal off turns all elements off.
- Countdown timer with one to 99 minute range.
- CSA certified for US and Canada.
- Two and five year residential warranty

SECTION 2

INSTALLATION INFORMATION

PRE-INSTALLATION SPECIFICATIONS

This section of the manual covers some of the installation issues a service technician may need to know when servicing a Wolf Induction Cooktop. If additional information is needed after reviewing this section of the manual, please refer to the Installation Guide or contact the Wolf Appliance Customer Service Department.

Electrical Requirements - Induction

Nominal Voltage

Model CT15I ..... 240 VAC / 50/60 Hz / 20 amp service
208 VAC / 60 Hz / 20 amp service
Model CT30I & CT30IU ..... 240 VAC / 50/60 Hz / 40 amp service
208 VAC / 60 Hz / 40 amp service
Model CT36I & CT36IU..... 240 VAC / 50/60 Hz / 50 amp service
208 VAC / 60 Hz / 50 amp service

Maximum Connected Load

Model CT15I ..... 3.6 kW at 240 VAC, 3.1 kW at 208VAC
Model CT30I & CT30IU ..... 7.2 kW at 240 VAC, 6.3 kW at 208VAC
Model CT36I & CT36IU ..... 10.2 kW at 240 VAC, 8.9 kW at 208VAC

The Wolf Induction Cooktops require a separate, grounded three-wire service with their own circuit breaker. These appliances must be installed in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit which is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the product rating plate. The cooktops are provided with a 48" (1219 mm) conduit consisting of two insulated hot lead conductors (copper) and one insulated ground conductor (copper).

⚠ WARNING

THIS APPLIANCE MUST BE PROPERLY GROUNDED AT ALL TIMES WHEN ELECTRICAL POWER IS APPLIED.

DO NOT GROUND THE APPLIANCE WITH THE NEUTRAL (WHITE) HOUSE SUPPLY WIRE. A SEPARATE GROUND WIRE MUST BE UTILIZED.

IF ALUMINUM HOUSE SUPPLY WIRING IS UTILIZED, SPLICE THE APPLIANCE COPPER WIRE TO THE ALUMINUM HOUSE WIRING USING SPECIAL CONNECTORS DESIGNED AND CERTIFIED FOR JOINING COPPER AND ALUMINUM. FOLLOW THE CONNECTOR MANUFACTURES RECOMMENDED PROCEDURE CAREFULLY. IMPROPER CONNECTION CAN RESULT IN A FIRE HAZARD.

⚠ WARNING

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that protects horizontally a minimum of 5" (127 mm) beyond the bottom of the cabinets.

Electrical Requirements (Continued)

The cooktop is provided with a flexible conduit with electrical leads that must be connected to residential wiring.

International units come with a terminal box and should be connected to the residential wiring with the hot leads connected to positions 1 and 5. The residential ground lead should be connected to the position marked with the ground symbol. (See Figure 2-1)

For electrical installation attach the conductors to the residence wiring in accordance with National Electrical Codes and all state, provincial, municipal and local codes.

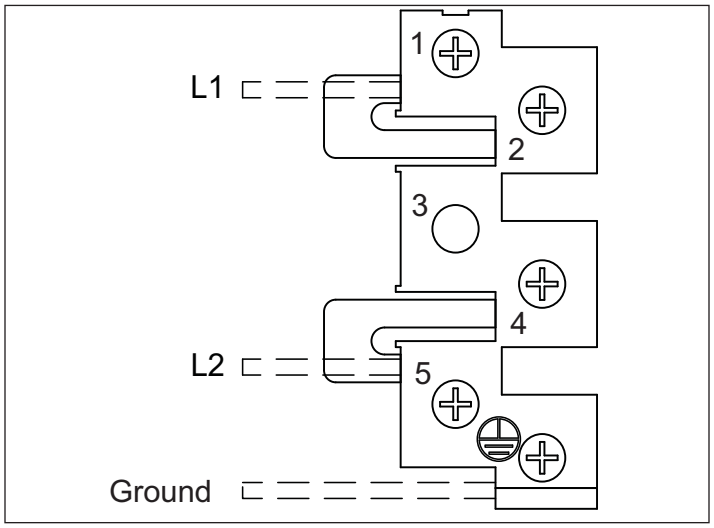


Figure 2-1 Terminal Connections (International Units)

Site Preparation

NOTE: Installation of the Wolf induction cooktop must meet the following location requirements. All dimensions listed are minimum requirements for safe operation.

Location In Counter top

See Figure 2-2 for the location of the following letter call outs.

A. Minimum flat counter top surface. Must be equal to or greater than cooktop width.

B. Minimum 1” (25mm) wide clearance from the cooktop side edge to any combustible surface up to 18” (457mm) above the cooktop (noted by shaded area).

C. Minimum 1” (25mm) from rear wall.

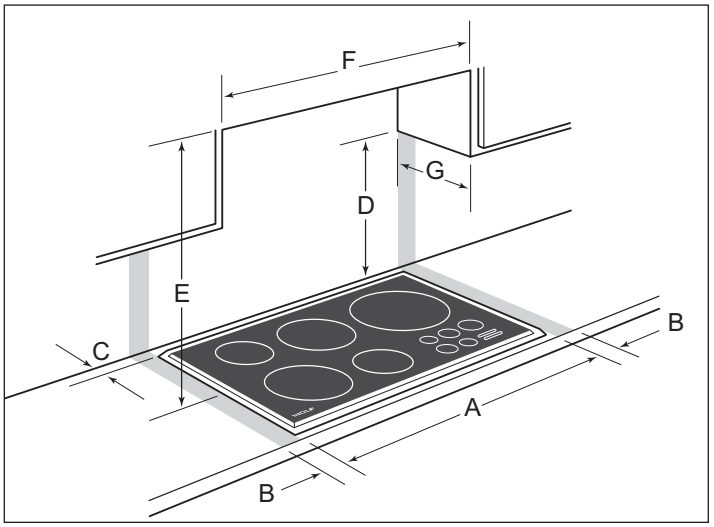


Figure 2-2 Installation Specifications

Overhead Cabinet Dimensions

D. Minimum 18” (457mm) vertical distance from the counter top to the bottom of side cabinets within minimum side clearance.

E. Minimum vertical distance between the counter top and combustible materials above the cooktop must be 30” (762mm).

F. Minimum spacing between overhead side cabinets must be greater than or equal to the nominal width of the cooktop unit(s).

G. Maximum 13” (330mm) depth of overhead and side cabinets directly above and within side clearance (See letter B).

⚠ WARNING

Failure to locate the cooktop without the proper clearances will result in a fire hazard.

⚠ WARNING

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a ventilation hood that projects horizontally a minimum of 5” (127mm) beyond the bottom cabinets.

Counter top Cut-out Dimensions (CT15I)

This cooktop is designed to fit a standard 24” (610 mm) width base cabinet with a 25” (635 mm) deep counter top. Before making the counter top cut-out, verify that the cooktop will clear the side walls of the base cabinet below. There should be at least 6” (152mm) clearance between the top counter top surface and any combustible surface directly below the unit. This includes upper edges of drawers located directly below unit. If a shelf is installed below the unit, a 1” (25mm) gap at the rear of the cabinet shelf is necessary to allow for proper ventilation. Failure to do so could result in decreased performance or product damage. (See Figure 2-3 & 2-4)

NOTE: Locate the junction box within reach of the 48” (1219 mm) conduit, and accessible when the cooktop unit is installed.

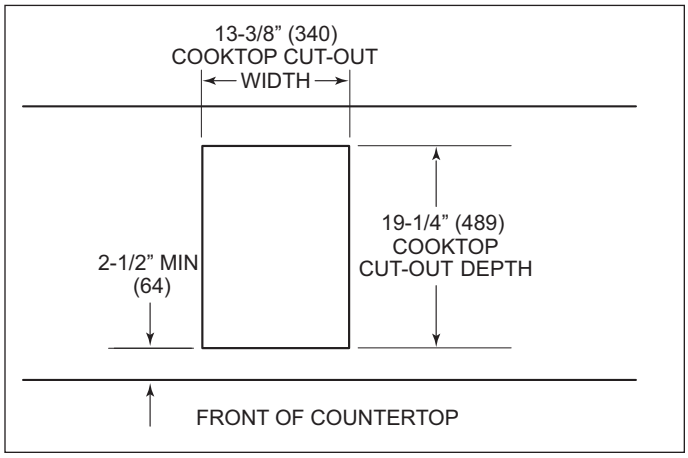


Figure 2-3 CT15I Counter top Cut-Out Top View

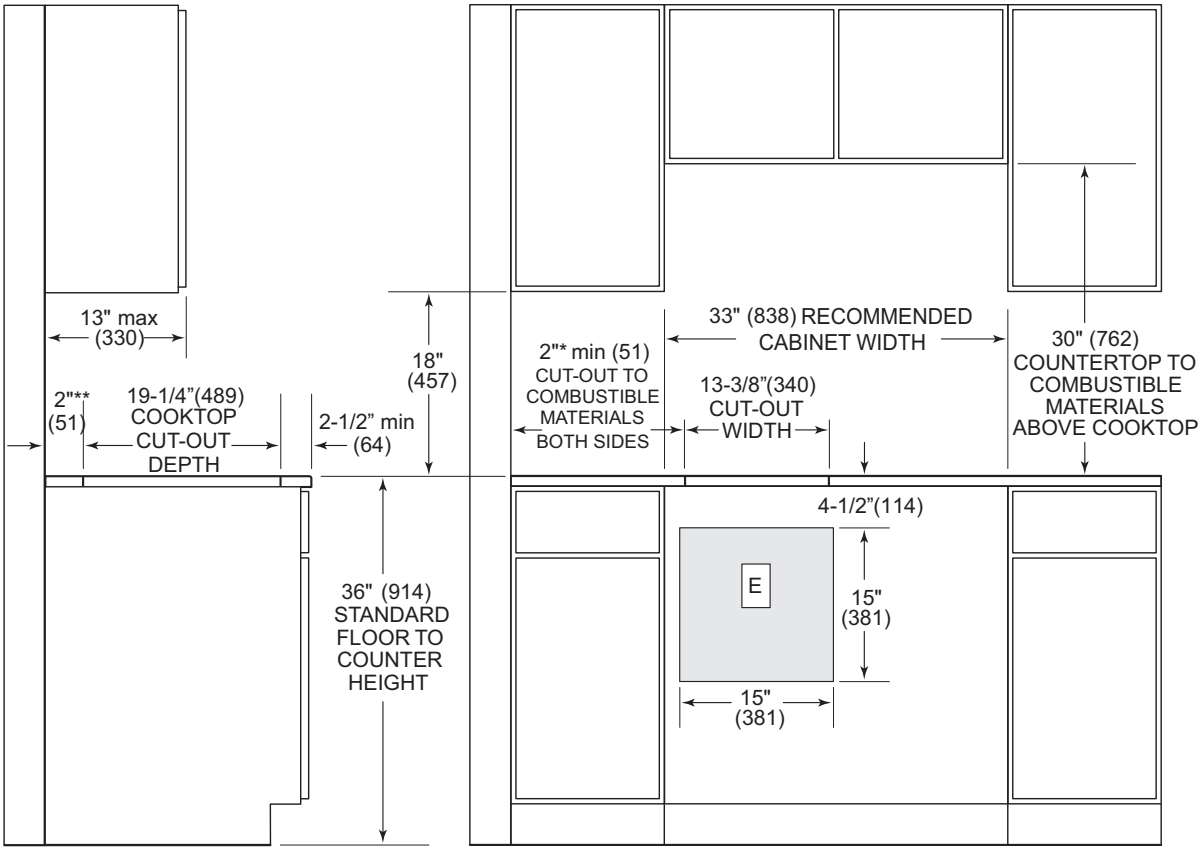


Figure 2-4 CT15I Counter top Cut-Out

NOTE: Application shown allows for installation of two 15” (381mm) modules side-by-side with 33” (838mm) recommended cabinet width. 18” (457mm) recommended cabinet width for installation of single 15” (381mm) cooktop or module. *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18” (457mm) above counter top. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18” (457mm) above counter top.

NOTE: If the cooktop is to be used with any combination of additional cooktops or modules with a filler strip, the cut-out width increases to 14” (356mm).

NOTE: Unit dimensions may vary to ±1/8” (3mm).

Counter top Cut-out Dimensions (CT30I)

This cooktop is designed to fit a standard 33” (838mm) width base cabinet with a 25” (635mm) deep counter top. Before making the counter top cut-out, verify that the cooktop will clear the side walls of the base cabinet below. A Wolf 30” (762mm) or 36” (914mm) built-in single oven may be installed below Model CT30I. For this installation, unless the cabinets are deeper than 24” (610mm), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to installation instructions provided with the built-in oven for additional specifications. (See Figure 2-5 & 2-6)

NOTE: Locate the junction box within reach of the 48” (1219 mm) conduit, and accessible when the cooktop unit is installed.

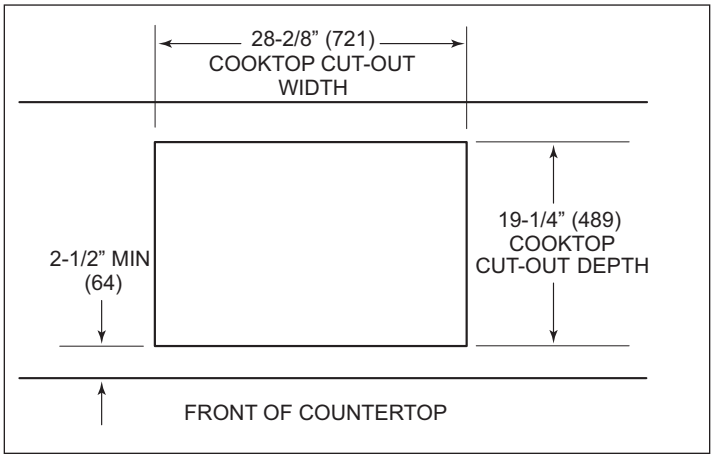


Figure 2-5 CT30I Counter top Cut-Out Top View

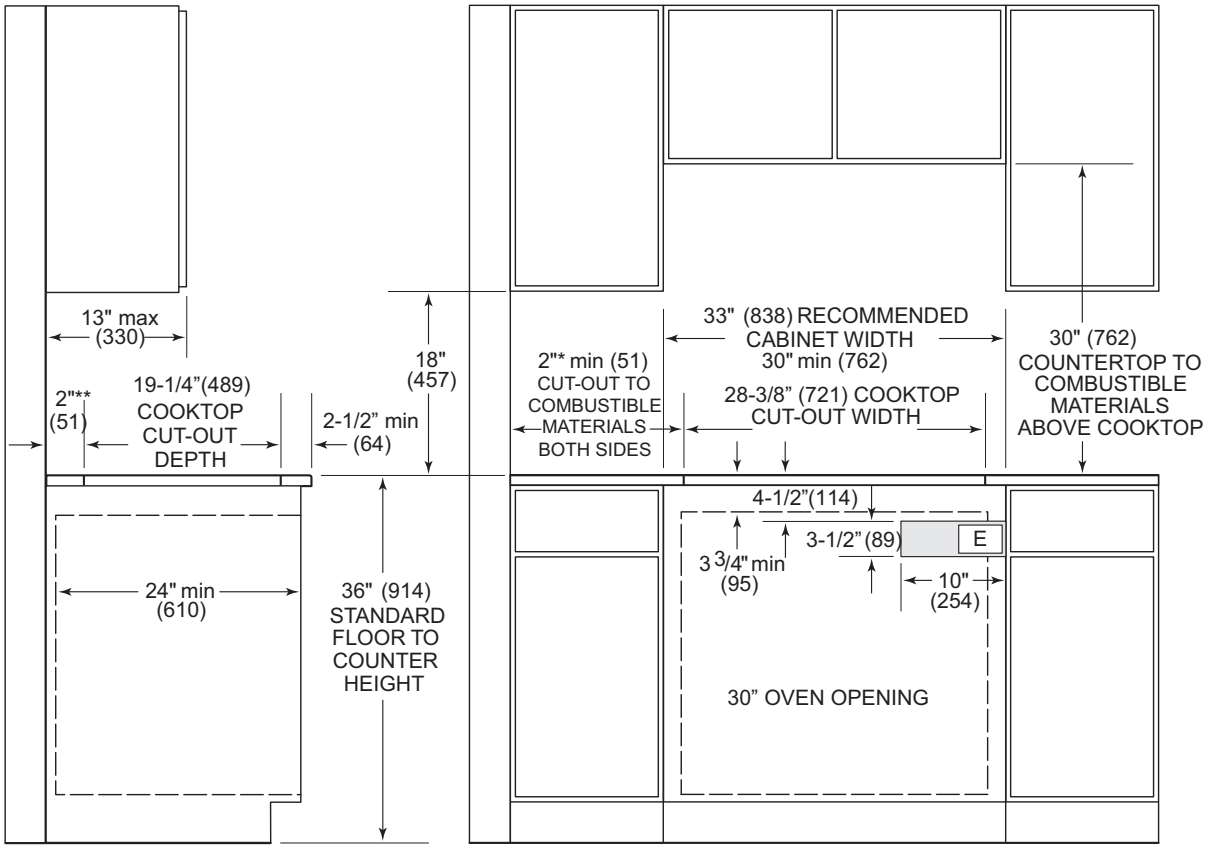


Figure 2-6 CT30I Counter top Cut-Out

NOTE: *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18” (457mm) above counter top. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18” (457mm) above counter top.

NOTE: Unit dimensions may vary to ±1/8” (3mm).

Counter top Cut-out Dimensions (CT36I)

The CT36I is designed to fit a 39” (838mm) minimum width base cabinet with a 25” (635mm) deep counter top. Before making the counter top cut-out, verify that the cooktop will clear the side walls of the base cabinet below. A Wolf 30” (762mm) or 36” (914mm) built-in single oven may be installed below Model CT36I. For this installation, unless the cabinets are deeper than 24” (610mm), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to installation instructions provided with the built-in oven for additional specifications. (See Figure 2-7 & 2-8)

NOTE: Locate the junction box within reach of the 48” (1219 mm) conduit, and accessible when the cooktop unit is installed.

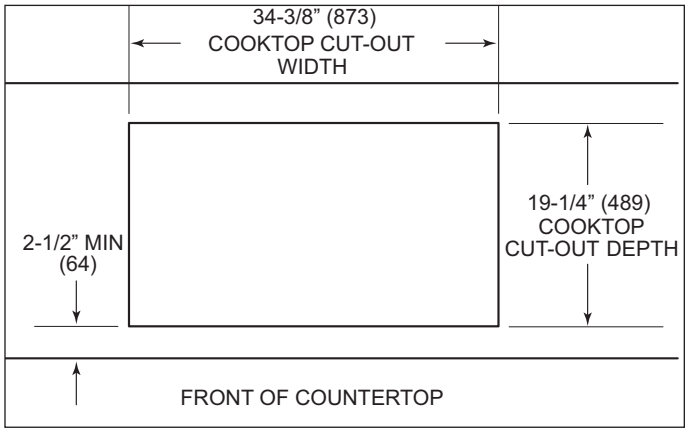


Figure 2-7 CT36I Counter top Cut-Out Top View

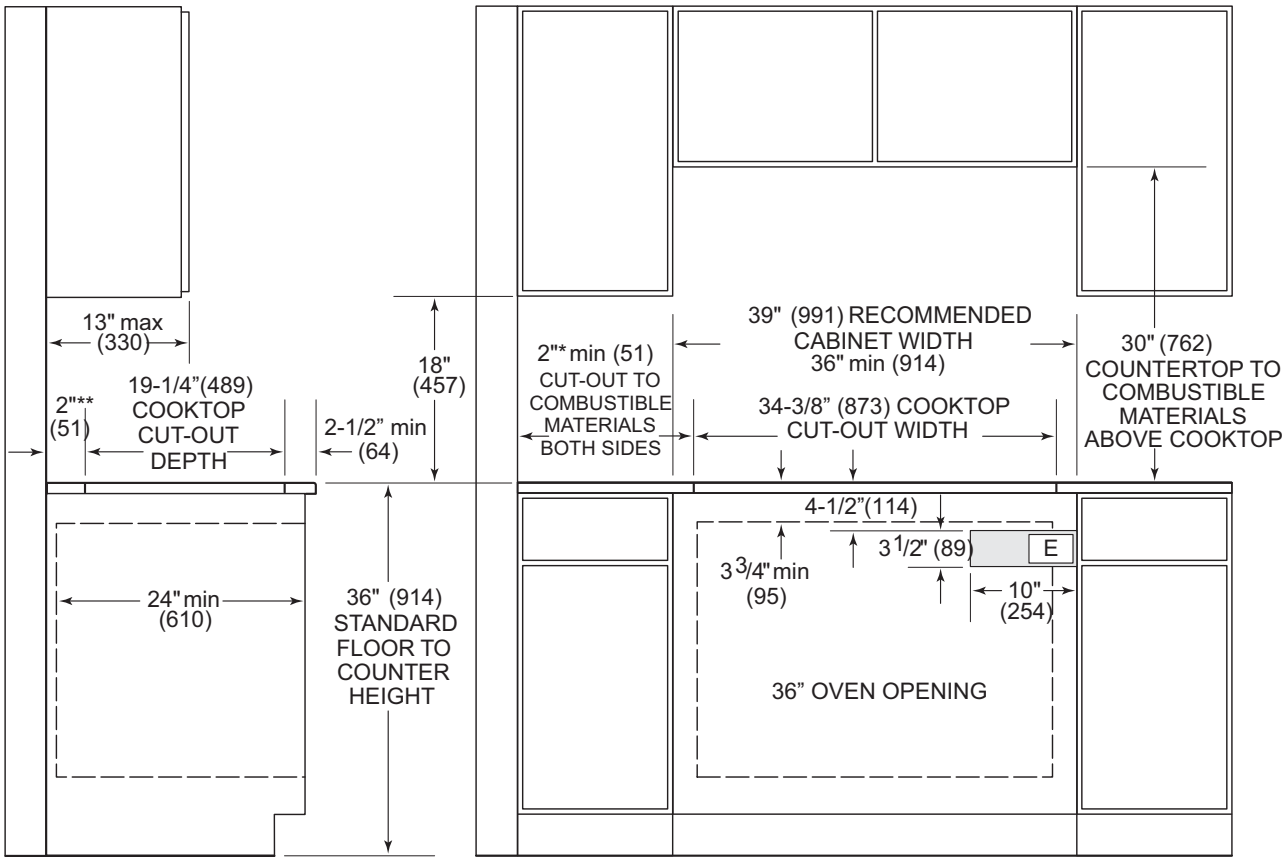


Figure 2-8 CT36I Counter top Cut-Out

NOTE: *Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18” (457mm) above counter top. **Minimum clearance from rear edge of cooktop cut-out to combustible materials up to 18” (457mm) above counter top.

NOTE: Unit dimensions may vary to ±1/8” (3mm).

Counter top Cut-out Dimensions (CT30IU)

NOTE: For complete installation information, please refer to the Installation Guide provided with the unit.

The CT30IU is designed to fit a 33” (838mm) width base cabinet with a 25” (635mm) deep counter top. Before making the counter top cut-out, verify that the cooktop will clear the side walls of the base cabinet below. A Wolf 30” (762mm) built-in single oven may be installed below Model CT30IU. For this installation, unless the cabinets are deeper than 24” (610mm), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. (See Figure 2-9 & 2-10)

NOTE: Locate the junction box within reach of the 48” (1219 mm) conduit, and accessible when the cooktop unit is installed.

NOTE: Do not block the cooling fan located at the bottom of the cooktop. Minimum 6 1/4” (159mm) clearance is required between countertop and any combustible surface directly below the cooktop.

NOTE: International units must also take the extra space required for the Terminal Box into consideration.

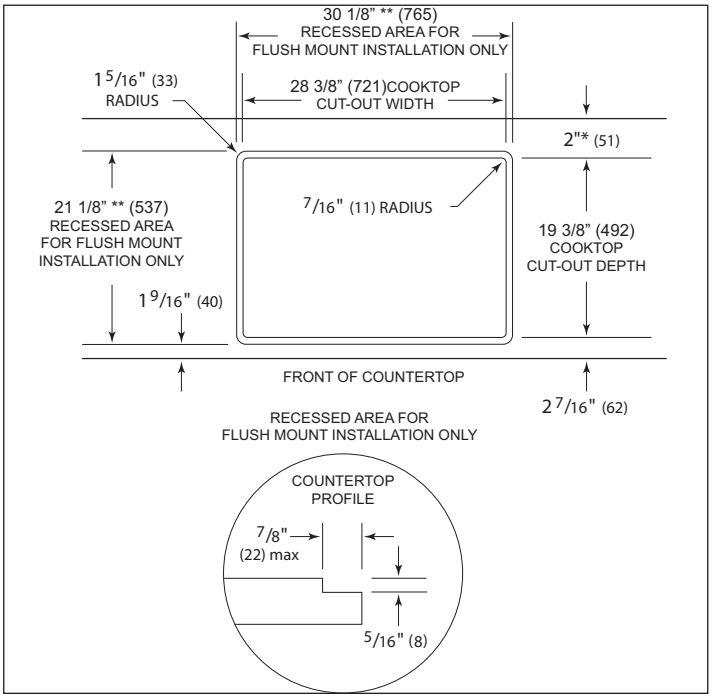


Figure 2-9 CT30IU Counter top Cut-Out Top View

NOTE: For flush mount application, it is recommended to measure the glass before cutting the countertop to ensure a proper fit. Small variances may exist between the template and the cooktop.

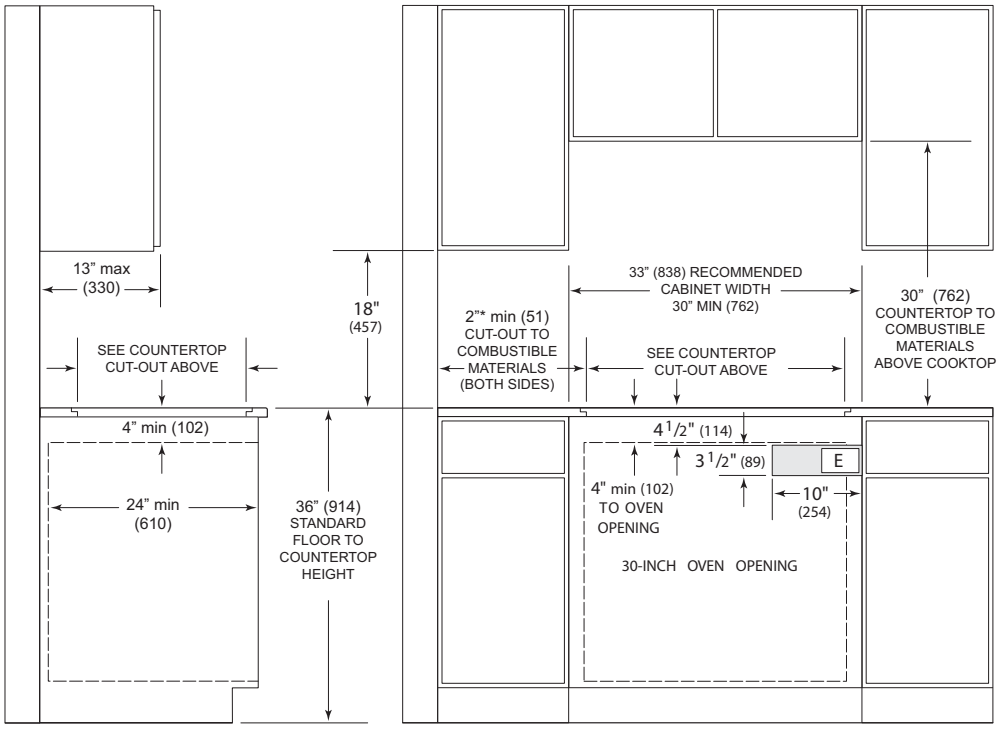


Figure 2-10 CT30IU Counter top Cut-Out

*Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18” (457mm) above counter top.

**Minimum dimension, but may be exceeded by up to 1/8” (3).

NOTE: Unit dimensions may vary to ±1/8” (3mm).

Counter top Cut-out Dimensions (CT36IU)

NOTE: For complete installation information, please refer to the Installation Guide provided with the unit.

The CT36IU is designed to fit a 39” (914mm) width base cabinet with a 25” (635mm) deep counter top. Before making the counter top cut-out, verify that the cooktop will clear the side walls of the base cabinet below. A Wolf 36” (762mm) built-in single oven may be installed below Model CT36IU. For this installation, unless the cabinets are deeper than 24” (610mm), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. (See Figure 2-11 & 2-12)

NOTE: Locate the junction box within reach of the 48” (1219 mm) conduit, and accessible when the cooktop unit is installed.

NOTE: Do not block the cooling fan located at the bottom of the cooktop. Minimum 6 1/4” (159mm) clearance is required between countertop and any combustible surface directly below the cooktop.

NOTE: International units must also take the extra space required for the Terminal Box into consideration.

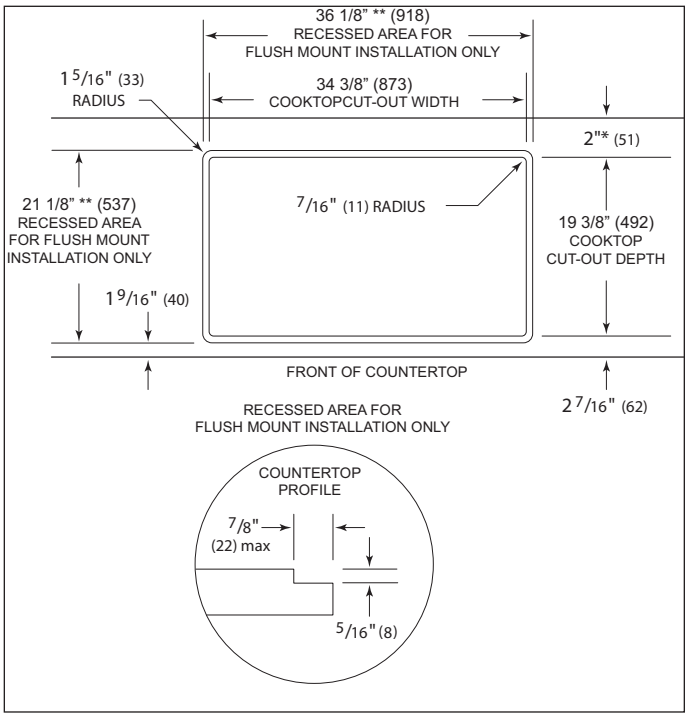


Figure 2-11 CT36IU Counter top Cut-Out Top View

NOTE: For flush mount application, it is recommended to measure the glass before cutting the countertop to ensure a proper fit. Small variances may exist between the template and the cooktop.

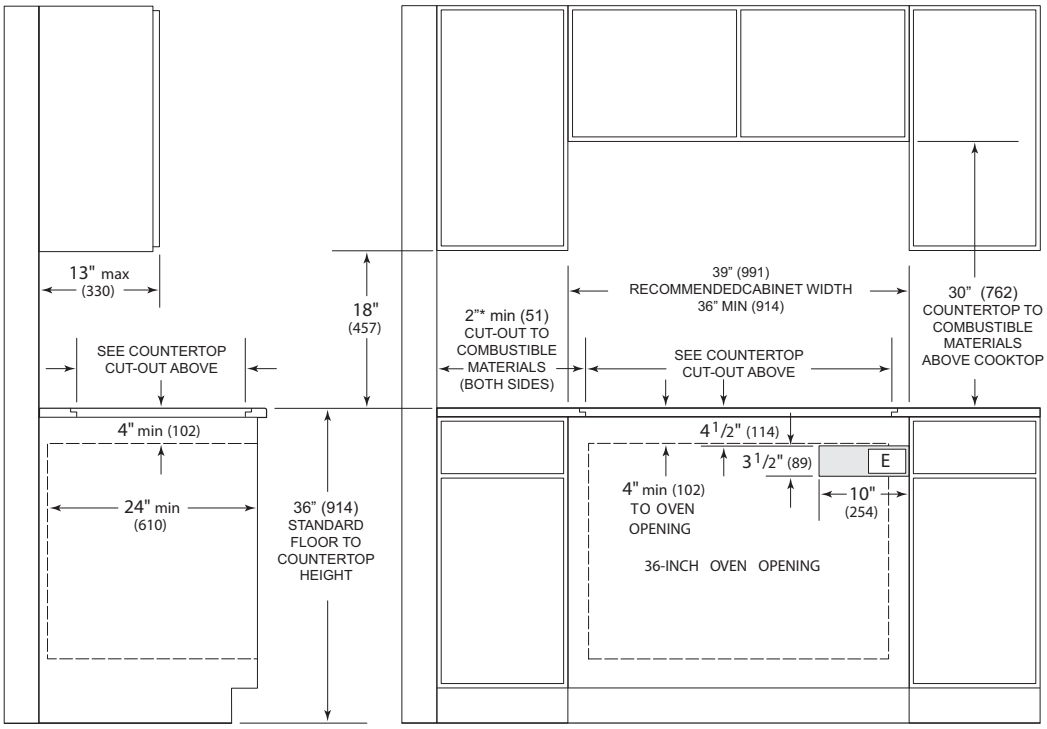


Figure 2-12 CT36IU Counter top Cut-Out

*Minimum clearance from both side edges of cooktop cut-out to combustible materials up to 18” (457mm) above counter top.

**Minimum dimension, but may be exceeded by up to 1/8” (3).

NOTE: Unit dimensions may vary to ±1/8” (3mm).

Multiple Cooktop Installations

If the induction cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width is calculated by adding the corresponding units' cut-out dimensions plus 1-1/4" (32mm) for each additional unit. (See Figure 2-9)

NOTE: For Model CT15I, the cut-out width should be increased from 13-3/8" (340mm) to 14" (356mm) when installed with multiple units.

NOTE: When multiple units are installed side by side, each unit must have its own separate recommended electrical circuit.

NOTE: It is recommended that you operate the Wolf induction cooktop with either a Wolf cooktop ventilation hood, downdraft system or Pro ventilation hood.

When two or more modules are installed together, an integrated module filler strip (IFILLER/S) is recommended. If a 30" (762mm) downdraft ventilation system is also installed, an integrated module support for downdraft ventilation (ISUPPORT) is also required. Contact your Wolf dealer for information on these accessory components.

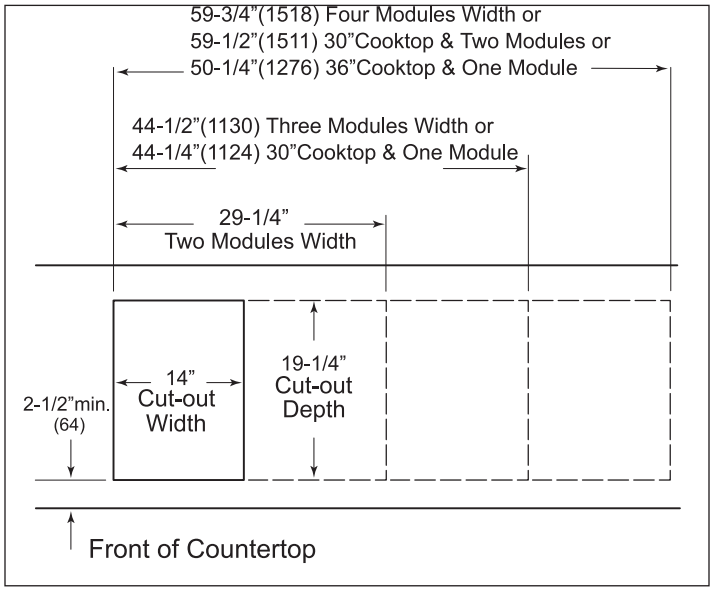


Figure 2-9 Multiple Cooktop Arrangements

Ventilation Options

NOTE: It is recommended that you operate the Wolf induction cooktop with either a Wolf cooktop ventilation hood, downdraft system or Pro ventilation hood. Contact your Wolf dealer for details.

The following is a list of ventilation units that can be used with the induction cooktops.

Cooktop Wall Hood – 30" (762) or 36" (914) widths in classic stainless steel.

Cooktop Island Hood – 42" (1067) width in classic stainless steel.

Downdraft Ventilation System – 30" (762), 36" (914) or 45" (1143) widths, with top cover and control panel in classic, platinum and carbon stainless steel finishes. 45" (1143) downdraft available in classic finish only.

Pro Wall Hood – 22" (559), 24" (610) or 27" (686) depths and 30" (762) to 66" (1676) widths in classic stainless steel.

Pro Island Hood – 36" (914) to 66" (1676) widths in classic stainless steel.

Pro Hood Liner – available in widths to accommodate 36" (914) to 60" (1524) hoods.

NOTE: When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to counter top.

Cooktop Installation

Attach the foam strip to the underside of the cooktop frame. Gently lower the cooktop into the cut-out area in the counter top and center. Check that the front edge of the cooktop is parallel to the front edge of the counter top. Check that all required clearances are met.
Attach the brackets to the bottom of the unit, as shown in the illustration below. Install the clamping screws into the bracket and tighten until the screws contact the underside of the counter top. Do not overtighten the screws. (See Figure 2-10)

NOTE: Do not seal the cooktop to the counter top. The cooktop must be removable if service is necessary.

⚠ WARNING

If the ceramic glass top of the cooktop is broken, turn off power to the unit. Do not operate until glass has been replaced by a Wolf authorized service center.

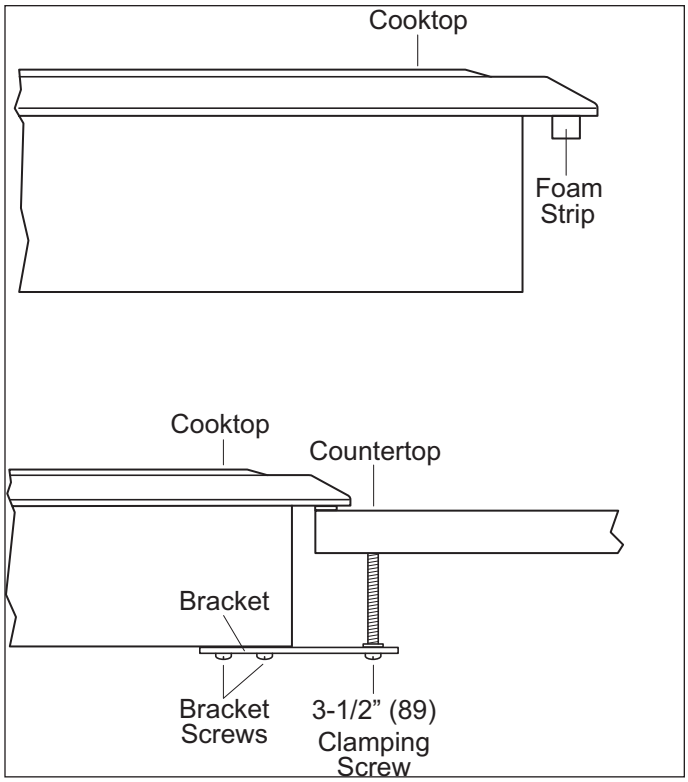


Figure 2-10 Cooktop Installation

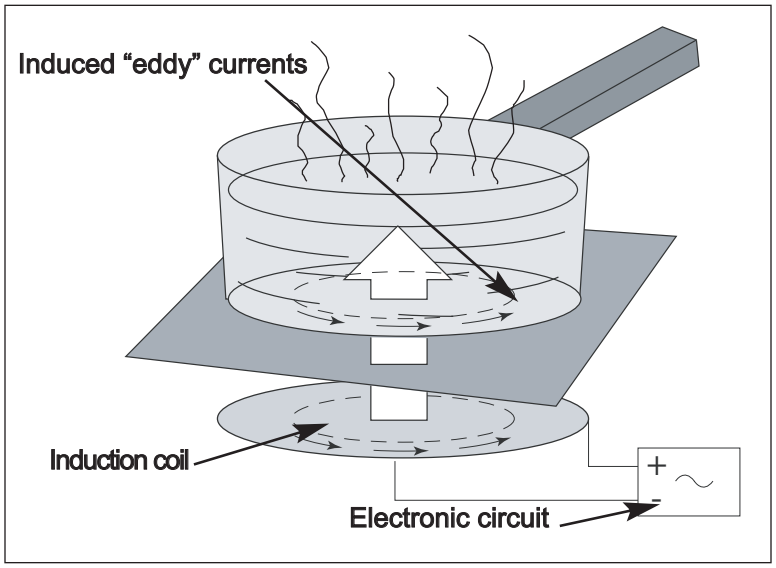
SECTION 3

ELECTRONIC CONTROL

ELECTRONIC CONTROL TERMINOLOGY & COMPONENT DESCRIPTIONS

Wolf Induction cooktops utilize an electronic control system. The electronic control system monitors, regulates and controls a variety of functions. The control system also displays error codes to identify possible problems with the unit. The table below defines some of the basic electronic control system terminology and describes some of the electronic system components. An understanding of the following information is needed in order to comprehend the input operations and functions of the electronic control system.

Term / Component	Definition / Description
Control PCB Assembly	The printed circuit board that controls the functions and communication between the glass and keypad assembly and generator boards.
Generator Board	The circuit board attached to the induction plate which provides power to inductors
Induction Plate	A metal plate that the inductors, generator boards and filter boards are attached to.
Filter Board	The circuit board which filters incoming power and passes it on to the generator.
Glass & Keypad Assembly	The assembly containing the display(s), keyboard, and glass top.
Microprocessor.....	An electrical component on the control board which receives electrical signals from other components, processes that information, then sends an electrical signal to the relays on the board to open or close, and other components in the unit to switch on or off.
Keyboard.....	An assembly of glass and PCB which connects onto the glass top.
Error Codes.....	Number which appears on the 3 digit display if the unit experiences specific problems related to electrical signals supplied by the electrical components.
LED.....	Light Emitting Diode
EOC.....	End of Cycle
CZ.....	Controled Zone - The useer interface that controls each hob.



PRINCIPLES OF INDUCTION

Introduction
There are two techniques of glass-ceramic heating:

- Infrared.
- Induction.

The difference is only obvious once the cooking zones are turned on. Induction has no visible indication of operation.

The Infrared is provided with radiant or halogen sources that transmit heat by radiation or conduction. Induction Cooktops produce a magnetic field which passes through the glass ceramic to the pan. When ferro magnetic cookware is used, this magnetic field excites the molecules in the pan, causing them to vibrate at a very high frequencies, producing heat.

The principle of heating by induction is a natural phenomenon discovered in the 19th century by several physicists, among them Leön Foucault. He discovered the induced currents that are named eddy currents.

Eddy currents are caused by a conductor (such as a pot or pan) intersecting a varying magnetic field (created by the inductor hob). These currents transform electromagnetic energy into heat. The glass surface then remains relatively cool and the cooking response time is very quick.

The flexibility of the quick response time and increased safety due to the glass staying cool are not the only advantages to the induction cooktop. The energy efficiency of an induction cooktop is up to 90% and cleaning is easy due to the glass cooking surface staying cool.

PRINCIPLES OF INDUCTION (continued)

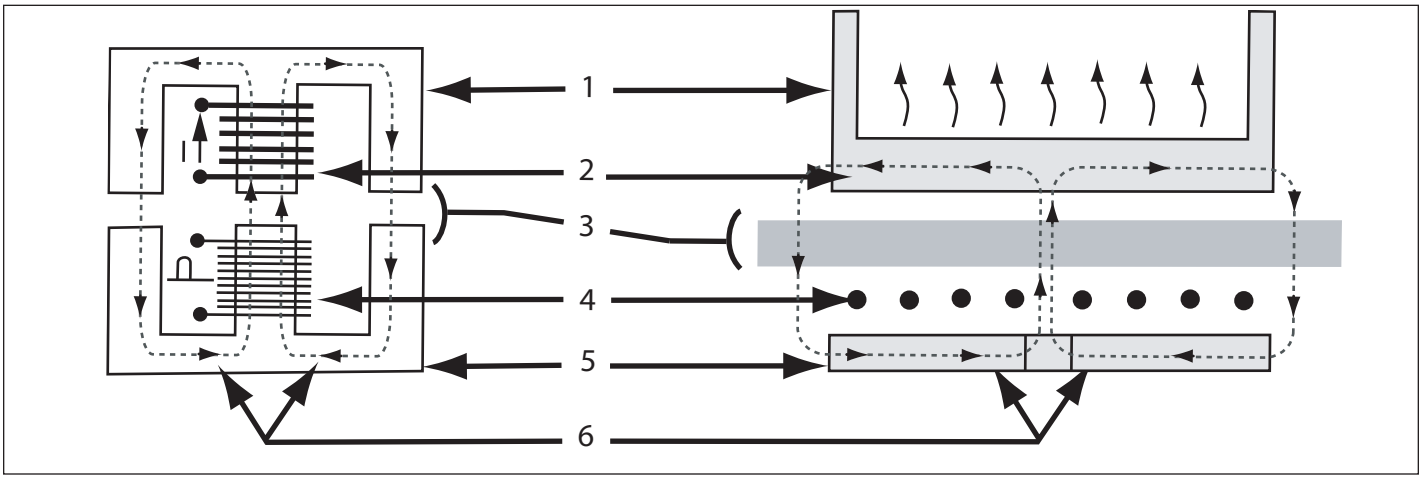
Operational Principles

An induction cooktop operates thanks to the electromagnetic properties of most containers used on the traditional cooktop.

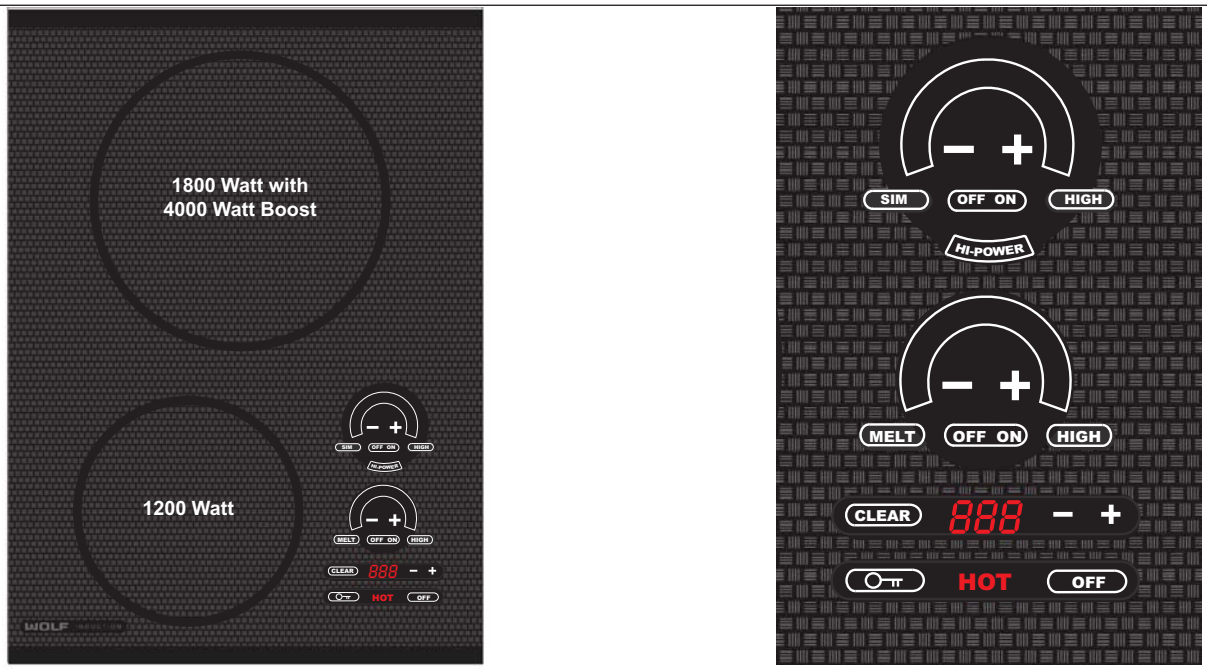
You can compare this cooktop with a transformer of which the secondary winding would be shorted. A significant internal current arises and causes quick heating.

The saucepan can be compared with a shorted set of concentric coils whose internal resistance is not zero.

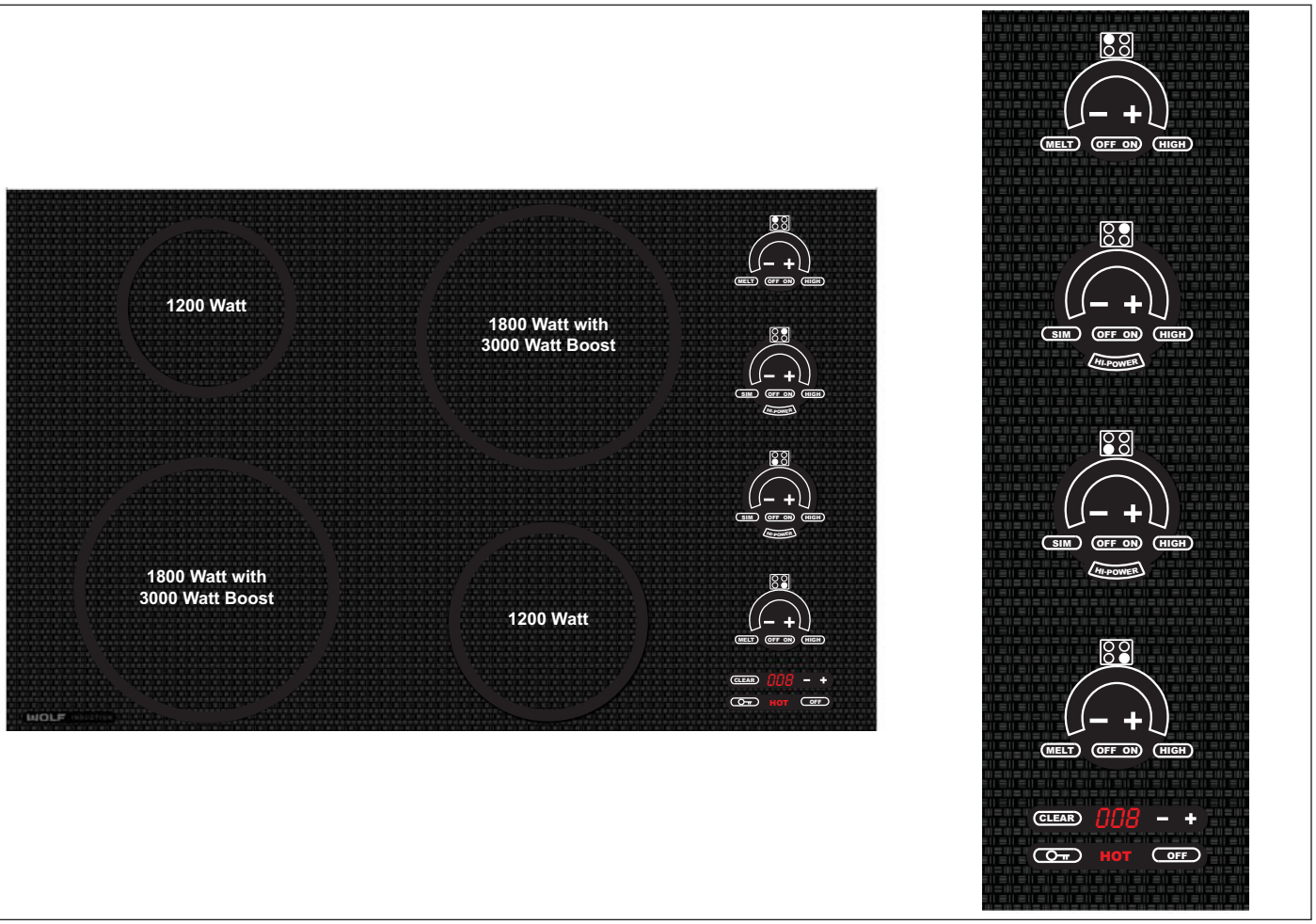
From the function keys, you can control the electrical power supply to the transformer primary winding that generates a magnetic field. This field induces currents at the bottom of the container placed on the cooking zone. These induced currents immediately heat the container, which transmits the produced heat to the food contained inside. Cooking is performed practically without any loss of energy.



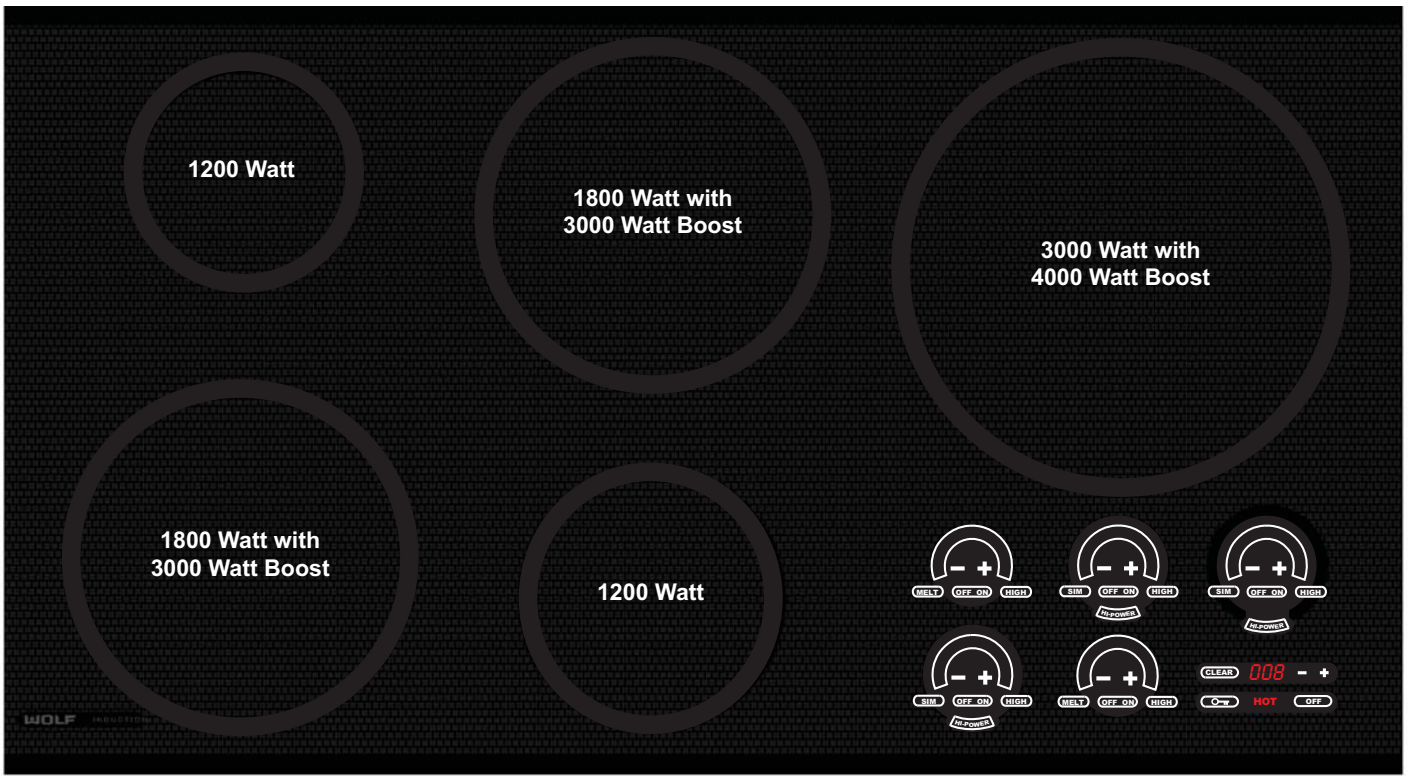
TRANSFORMER		INDUCTION UNIT
Magnetic Conductor	1	Saucepan
Secondary Winding	2	Saucepan
Gap	3	Glass-Ceramic Plate
Primary Winding	4	Inductor (Element)
Magnetic Conductor	5	Ferrite
Magnetic Field	6	Magnetic Field

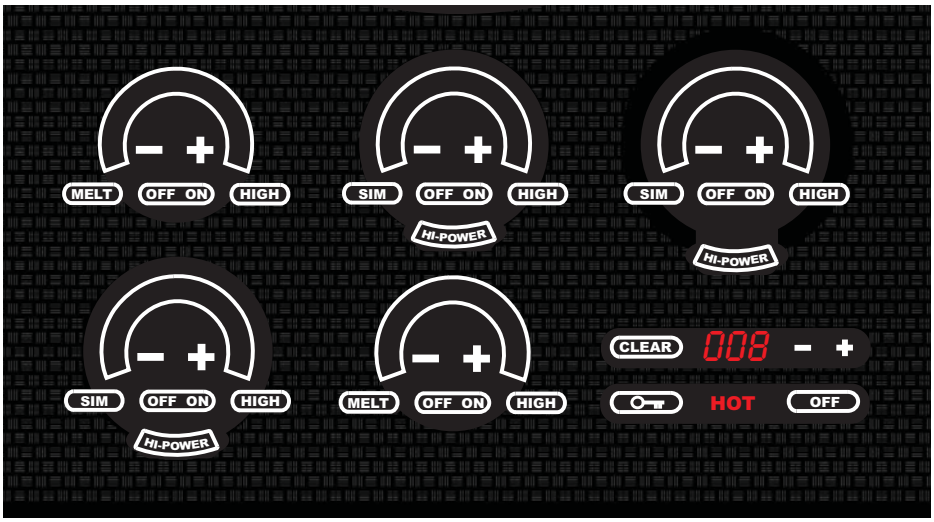


15” Inductive Glass / Controls Layout



30” Inductive Glass / Controls Layout





36” Inductive Glass / Controls Layout

Hot Surface LED

As an added safety precaution, a hot surface indicator light will illuminate when the surface temperature of the glass is above 65°C. Even if the cooktop controls are turned off, the indicator light will illuminate to show the user that the cooktop surface remains hot. (See Figure 3-3)

Universal "OFF" Key

In an emergency situation where there is a need to turn off all heating elements, press the universal "OFF" touch pad to turn the entire unit off. (See Figure 3-3).

Induction Wattage and Hi Power Boost for 36" Units

Only two elements can have the "Boost" function on at a time.

If all elements are on "High", and the front left inductor Boost is engaged and then the back right inductor Boost is engaged, the power level of the 4000 W element will be limited to 3600 W. The power distribution can be seen in Figure 3-5. The middle back inductors Boost function will not work.

If all inductors are on High, and the front left inductor Boost is engaged and the middle back inductor Boost is engaged, the 4000 W Boost will not work. This power distribution can be seen in Figure 3-6.

***NOTE*:** If one inductor is not on High these rules do not apply.

Hi Power Boost 15" and 30" Units

Turn on and activate element as described on the previous page. Touch "HI POWER" to boost the rear element wattage output from 1800W maximum to 3000W maximum. Indicator light under "HI POWER" touch pad will be illuminated.

***NOTE*:** When "HI POWER" is active, the corresponding 1200W element will be limited to 600W maximum output, and LEDs will display this change in power.

Touch "HI POWER" again to de-activate "HI POWER" mode. The light under "HI POWER" touch pad will go out.

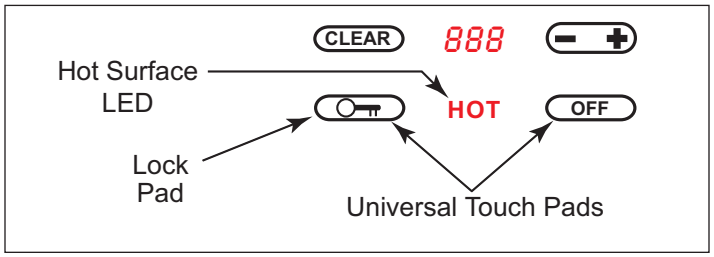


Figure 3-3 Global Controls

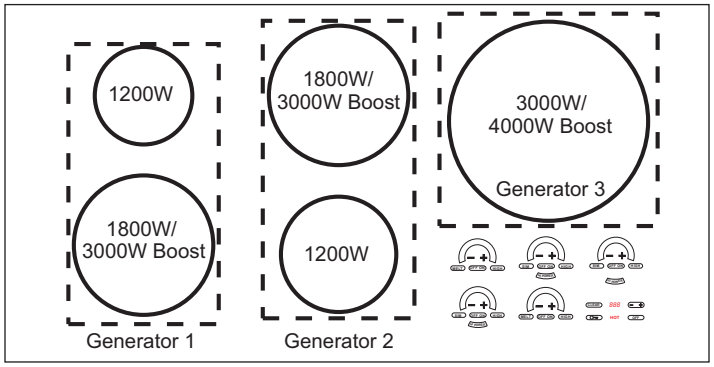


Figure 3-4 Unit Wattage Layout

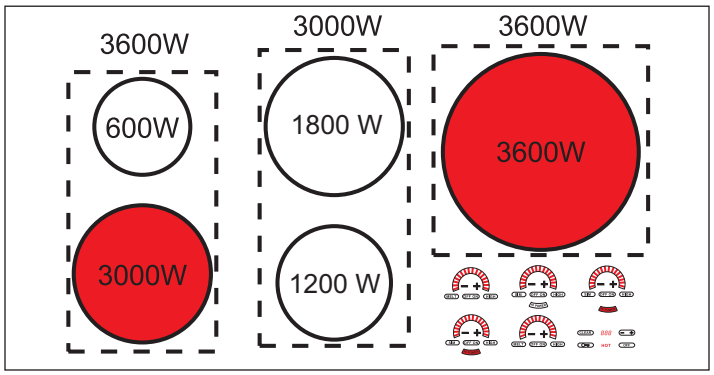


Figure 3-5 With Boost Activated Combination #1

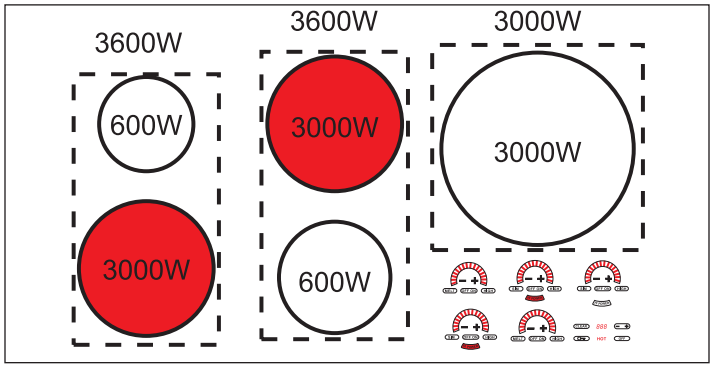


Figure 3-6 With Boost Activated Combination #2

INDUCTION COOKTOP OPERATION

Control Operation

The Wolf Induction cooktop operates by adjusting the current to the induction coils. As the power level is increased on the control panel, the induction coils will output more power.

Modes of Operation

Lock Mode: All keypad operation on the control panel is disabled and all of the induction coils are de-energized. A steady glowing light within the “Key” symbol indicates the unit is locked.

To unlock the control, touch and hold the “Key” symbol for 3 seconds. The unit will beep twice and the light with-in the “Key” symbol will go out. The control unit is now in the idle mode. (See Figure 3-8).

To lock the control, touch and hold the “Key” symbol for three seconds. The unit will beep three times and the light within the “Key” symbol will illuminate. (See Figure 3-8).

***NOTE*:** The unit cannot enter LOCK mode while elements are active. An error tone will sound if this is attempted.

***NOTE*:** When the unit is powered up for the first time or if there was a power outage, the unit will default to this mode.

Idle Mode: After unlocking the control panel as described in Lock Mode, the unit enters the idle mode of operation. The only valid keypad operations are the “OFF ON” for each cooking zone, the “Key” symbol, and the timer keys.

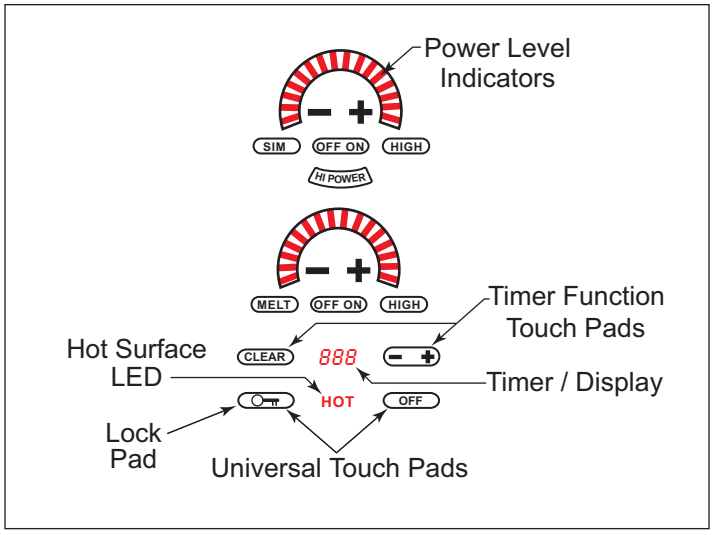


Figure 3-7 Control Panel 15” Keyboard Layout

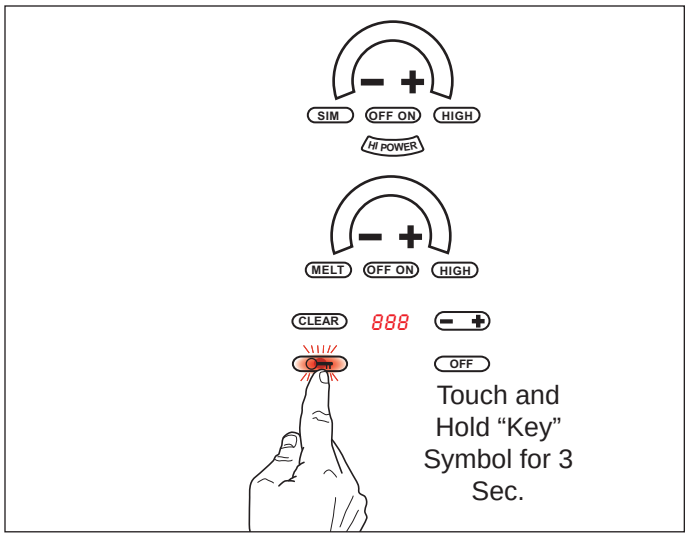


Figure 3-8 Unlocking Control Panel

Operation Mode: Touch the “OFF ON” pad to enable the corresponding element. The left side eight LED’s of the Power Level Indicator light up and blink on the corresponding Control Zone. (See Figure 3-9)

After the “OFF ON” pad is touched, the following touch pads are valid for the corresponding Control Zone.

1. Touching “-” activates 8 Power Level Indicator - LEDs with a power level equivalent to 5. Touching and holding the “-” pad will lower the power level by 1 for every .5 seconds the pad is depressed. (See Figure 3-10 & 3-11)

2. Touching “+” activates 8 Power Level Indicator - LEDs with a power level equivalent to 5. Touching and holding the “+” pad will raise the power level by 1 for every .5 seconds the pad is depressed.

NOTE: 2 LED’s = 1 level in some cases.

3. Touching “SIM” activates 1 Power Level Indicator-LED with a power level equivalent to 1. (See Figure 3-12)

4. Touching “MELT” activates 1 Power Level Indicator-LED with a power level equivalent to 1.

5. Touching “HIGH” activates 16 Power Level Indicator - LEDs with a power level equivalent to 10. (See Figure 3-13)

6. Touching “HI POWER” pad activates the power boost LED in addition to the 16 Power Level Indicator-LED’s. (See Figure 3-14)

NOTE: If any other key not within the respective Control Zone is touched, or if no other keypad is activated within 10 seconds, the control shall return to the previous state before the last “OFF ON” keypad was initiated.

NOTE: If the Control Zone is activated within 10 seconds with no pan on the Control Zone for more than 30 seconds after this activation, the keyboard turns off the Power Level Indicator-LED’s and begins to initiate Idle Mode or the previous state of operation. During these 30 seconds of no pan detection, the selected Power Level Indicator- LED’s flash at ½ sec. on and ½ sec. off.

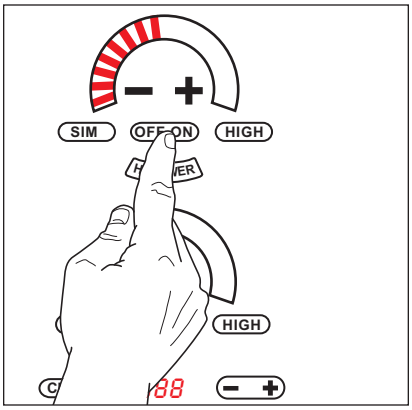


Figure 3-9 Element On

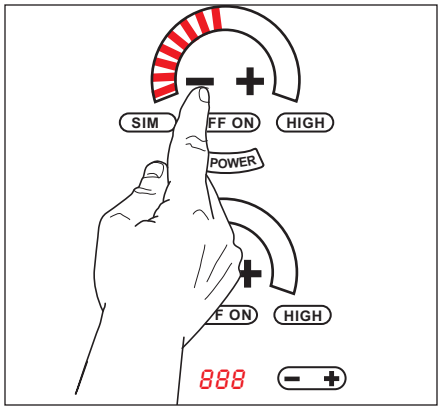


Figure 3-10 Press “-”

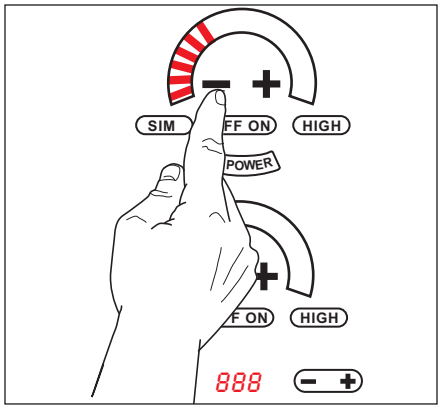


Figure 3-11 Press and Hold “-”

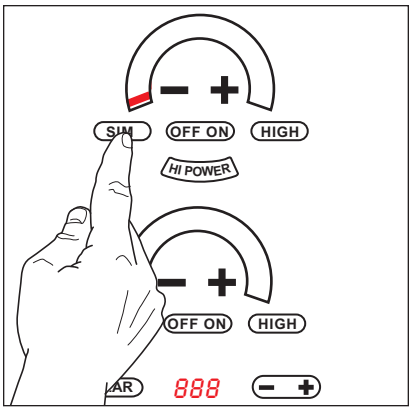


Figure 3-12 Press “SIM”

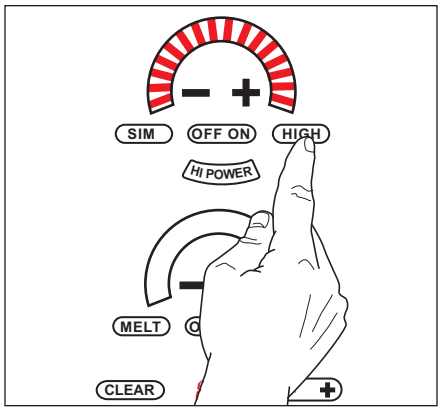


Figure 3-13 Press “HIGH”

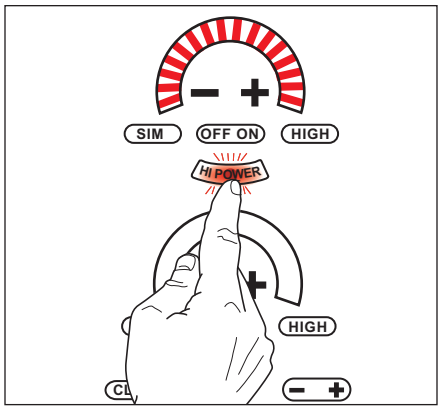


Figure 3-14 Press “HI POWER”

Timer Mode

The timer can be used in any mode except Lock Mode. When the timer is not in use the display will be blank.

The timer sets minutes only. During countdown of minutes, when the timer reaches 1 minute, timer will switch to seconds and then display 59, 58, etc. until 00 seconds is reached and the annunciator will continually beep every 5 seconds.

The timer is paused while entering the time and will start 3 seconds after the last change in value. Editing a running timer causes the seconds to be reset so that the displayed time is what will be counted down. As a result, if the minute time is counting down seconds, the "-" key will stop the timer without an alarm.

To initiate the timer, touch and release the "+" key. Upon activation, the timer will display "1" (one minute). The unit will increment/decrement with the touch of the "+" pad, 1 count every .5 sec. (See Figure 3-15)

If the "+" key is held down for more the 3 intervals continuously and the count is divisible by 5, the display will increment/decrement at a rate of 5 count per every .5 seconds.

Likewise, if the "+" key is held down for more then 3 intervals and the count is divisible by 10, the rate of change will become 10 counts per interval.
(i.e. 0,1,2,3,4,5,10,15,20,30,40,50,…)

When the timer has run down to 0 seconds, the reminder tone will sound and the display will flash "00" for the duration of the reminder tone.

Touch the "CLEAR" button to stop the reminder tone and clear the display. (See Figure 3-16)

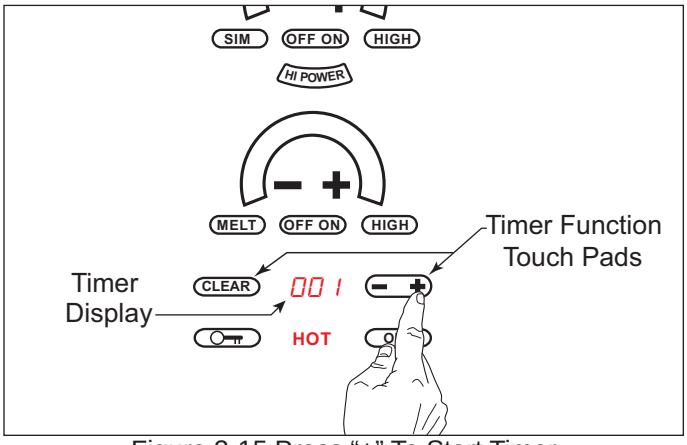


Figure 3-15 Press "+" To Start Timer

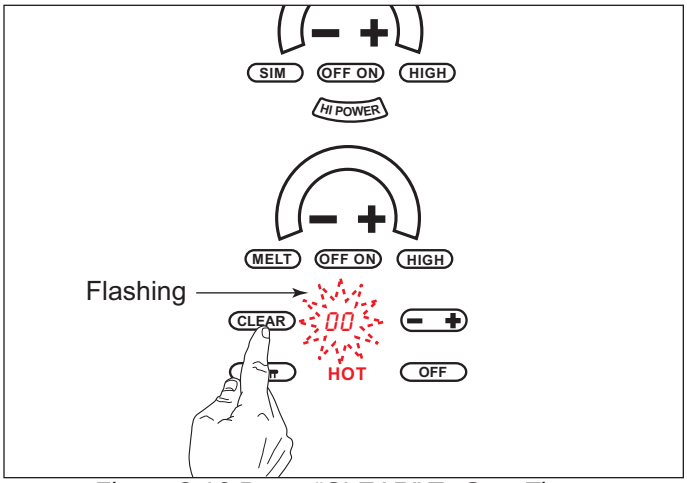


Figure 3-16 Press "CLEAR" To Stop Timer

Showroom Mode

This mode deactivates the induction coils while still giving the user complete functionality of the controls at either 120V or 240V power.

To activate Showroom Mode

From LOCK MODE, Press and hold the front element “MELT” keypad for 5 seconds. The controls will enter showroom mode. (See Figure 3-17)

***NOTE*:** If any other key pad sensor detects another input signal, the Showroom Mode will not engage.

***NOTE*:** If the “MELT” key pad is not released after 7 seconds, the Showroom Mode will be cancelled and not engaged. The unit will return to Lock Mode.

The controls will light all LEDs for 5 seconds to let the user know that showroom mode has been entered.

During showroom mode “Shr” will be continually displayed in the timer display unless the “CLEAR”, ‘+” or “-” key is pressed. Once there are no key presses for 5 minutes the “Shr” will return.

While in Showroom Mode, all inductors will be disabled and all visual and audible feedback will function as normal.

To exit Showroom Mode

From LOCK MODE, Press and hold the front element “MELT” keypad for 5 seconds. The controls will exit the showroom mode. (See Figure 3-17)

The Controls will go through the start up sequence to indicate that the showroom mode has been exited.

***NOTE*:** An interruption of power will also exit the showroom mode and the unit will start up in LOCK mode when power is restored.

***NOTE*:** If any other key pad sensor detects another input signal, the Showroom Mode will not dis-engage.

***NOTE*:** If the “MELT” key pad is not released after 7 seconds, the Showroom Mode will not be cancelled. The unit will return to Lock Mode in the Showroom Mode.

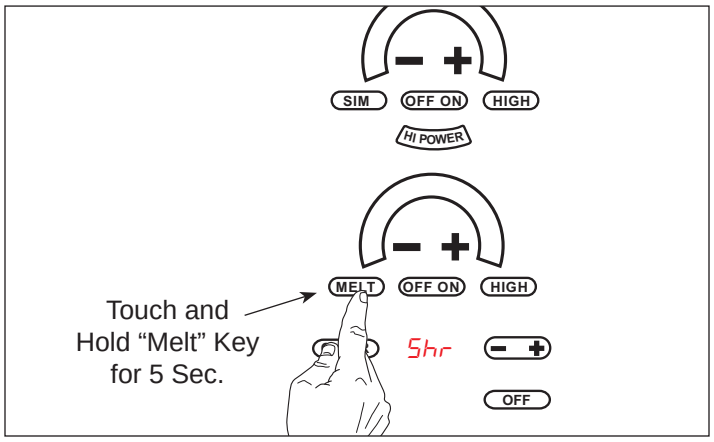


Figure 3-17 Entering or Exiting Showroom Mode

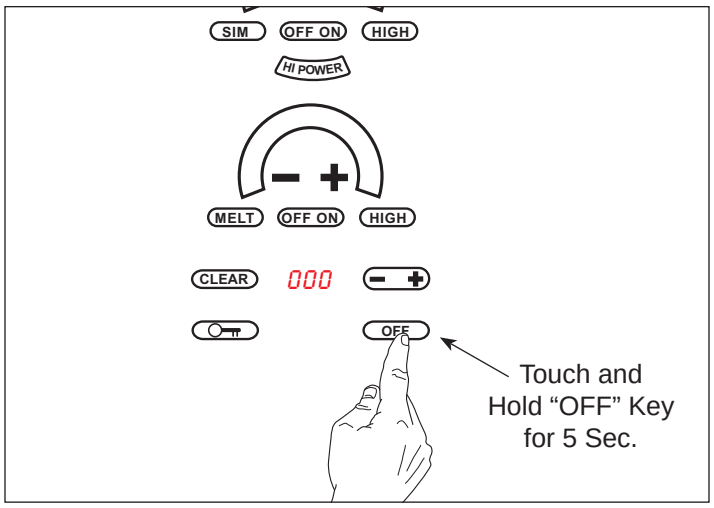


Figure 3-18 Entering Diagnostics Mode

Annunciator

The Annunciator is volume adjustable. The volume is adjusted through the timer controls as a User Option. The cooktop must be in Idle Mode in order to adjust either the volume or frequency.

To enter User Options from Idle Mode:

1. Touch and hold “CLEAR” pad for 3 seconds will activate the Volume adjustment. The 3-digit display will show “Uol”. (See Figure 3-19)
2. Touch and hold “CLEAR” pad for more than 5 seconds will activate the Frequency adjustment. The 3-digit display will show “FrE”.
3. Both the Volume and Frequency are adjusted using the timer “-” and “+” keys. 1 touch equals 1 step up/down in volume or frequency. Power Level Indicator - LEDs will show the current status of the volume/frequency and change with the user’s input. (1 LED = Low, 8 LEDs = Med. and 16 LEDs = High). (See Figure 3-20)

   As the volume/frequency is adjusted, the annunciator will beep with each change. The beep will represent the volume/frequency level that is currently displayed by the Power Level Indicator - LEDs.
4. The change will be aceepted if you touch the clear key for 3 seconds or if no keys are touched for more than 10 seconds.

***NOTE*:** Holding the “CLEAR” pad for more than 7 seconds or not pressing any keys for 10+ sec. will deactivate User Options and return cooktop to idle mode.

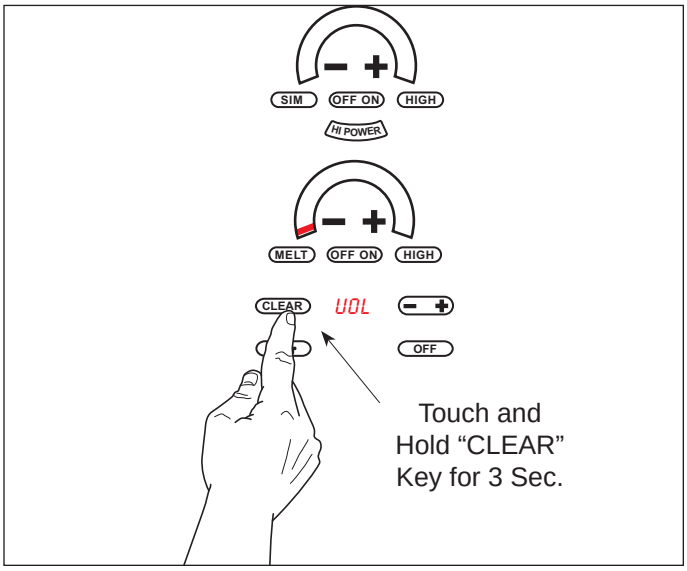


Figure 3-19 Entering User Options - Volume

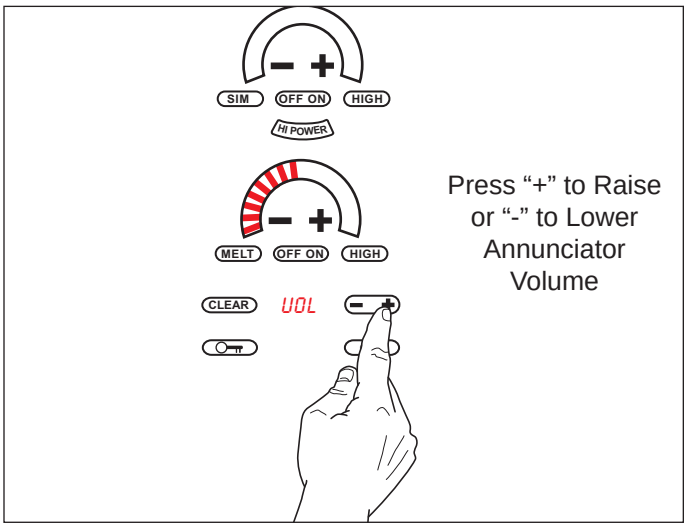


Figure 3-20 Annunciator Volume Being Raised

Diagnostics Mode

The diagnostics mode will be engaged from Lock Mode of the controls. When the “OFF” keypad sensor is touched and held for 5 seconds, the controls will enter Diagnostics mode 1. A beep will sound after 5 sec. to let the user know that they can lift their finger from the key. (See Figure 3-18)

***NOTE*:** If any other keypad sensor detects another input signal, the diagnostics mode will not engage.

***NOTE*:** If the “OFF” keypad is not released after 7 seconds, the diagnostics mode will be cancelled and not engage. The unit will return to Lock Mode.

***NOTE*:** All Indcution Zones are disabled and there will be no audible signals during diagnostics.

***NOTE*:** If after 60 seconds no other inputs are detected from the keypad, the controls exit the diagnostics mode and return to the Lock Mode.

SEE SECTION 5 FOR DIAGNOSTIC TEST PROCEDURES

Error Mode

Error codes are organized in a priority-based scheme which allows for different behavior based on the priority of the error. There are three priority levels, defined as follows:

Priority 1: Priority 1 errors are considered safety related or of such catastrophic scope that the control is considered inoperable. These errors will be continuously displayed to the end user, indicating that a service call is required. No user functions will be allowed, and any active functions will be cancelled upon generation of the priority 1 error. The error can be canceled, but will re-generate if the condition which caused the error still exists. These errors will be displayed as a stationary LOCK (KEY) LED and an error code in the 3-digit display indicating a permanent error and will not allow the control to return to Stand-By Mode.

Priority 2: Priority 2 errors will be displayed to the user only during an active operational mode or upon an attempt by the user to enter an operational mode. The criteria for these errors, is that they are likely to limit the proper functionality of the system and would normally cause some customer dissatisfaction. These errors can be cancelled and will not be displayed again until the user again attempts to start an operational mode. Any active function on the CZ for which the error has scope will be cancelled upon generation of the priority 2 error. Errors with system scope will apply to all CZ’s; errors with CZ scope will apply only to the appropriate CZ unless otherwise noted. This level of error will be expressed by a flashing LOCK (KEY) LED indicating a temporary error and allows the control to return to Stand-By once the situation is permissible

Priority 3: Priority 3 errors are defined as errors which could cause some possible or conditionally impaired functionality, most likely to be never noticed by the end user. These errors, although logged internally, will never be displayed to the end user.

Error Logging

Multiple instances of the same error will not be repeatedly logged – the error log will only show one instance of a particular error.

SEE SECTION 5 FOR ERROR CODE DIAGNOSIS AND REPAIR

NOTES

SECTION 4

COMPONENT ACCESS AND REMOVAL

COMPONENT ACCESS AND REMOVAL

This section explains how to access and remove components from a Wolf Induction cooktop. Depending on which component you are going to access or remove in the following sections, you may have to remove some components first. Refer to the appropriate section in this manual that explains how to access and remove those various components. When reassembling, reverse the steps that were used to access and remove the components.

NOTE: Before attempting to access or remove any components from a Wolf appliance, take note of the WARNINGS and CAUTIONS below.

⚠ WARNING

TO AVOID ELECTRIC SHOCK, POWER TO THE UNIT MUST BE DISCONNECTED WHENEVER SERVICING AND/OR ACCESSING COMPONENTS.

KEEP IN MIND THAT GLASS TOP SURFACES AND COMPONENTS GET HOT DURING USE OF THE APPLIANCE.

IF IT IS NECESSARY TO REMOVE A UNIT FROM ITS INSTALLATION, REMEMBER THAT THE UNITS ELECTRICAL POWER CORD IS HARD WIRED AND COMPLETE REMOVAL WILL BE LIMITED. PULLING A UNIT FROM ITS INSTALLATION SHOULD ONLY BE PERFORMED BY AN AUTHORIZED SERVICE TECHNICIAN OR INSTALLER.

⚠ CAUTION

When working on the cooktop and components, be careful when handling sheet metal parts. There may be sharp edges present.

Major Serviceable Components

- Glass Ceran top includes Keypad
- Control Board
- Fan Assembly
- Inductor Plate support components
- Generator Assembly / Inductor Plate

⚠ WARNING

TO AVOID ELECTRICAL SHOCK, POWER TO THE UNIT MUST BE DISCONNECTED BEFORE ATTEMPTING TO REMOVE THE GLASS TOP.

Glass Top Assembly Removal

The cooktop will need to be removed from its installation in order to remove the glass top assembly.

NOTE: Refer to the installation section of this manual or the Installation Guide included with the cooktop for additional information needed.

1. Extract screws that secure the glass top and trim to burner box. (See Figure 4-1).
2. Next, carefully lift glass top up until access to control board cable connection is obtained.
3. Locate cable cable connector on glass top, gently disconnect from control board. (See Figure 4-2)

NOTE: There is a clip that needs to be depressed in order to disconnect the cable from the display board.

NOTE: Care must be taken to protect glass surface from scratches or damage. Place on protective surface.

Control Board Removal

1. Glass top must be first removed - consult removal procedure in this section.
2. Disconnect the ribbon cables that connect the control board to the inductor plate / generator board.
3. Disconnect the J6 connector that provides power to the cooling fan.
4. Now depress the tabs which mount the control board to the pan assembly. **NOTE:** Applying a small amount of pressure under the board with your finger will help in dislodging the board from the pins. (See Figure 4-3).
5. Next remove the nut (11/32”) that connects the ground wire to the induction pan assembly. (See Figure 4-4)
6. Lift control board straight up and off of tabs and remove.

NOTE: Care must be taken to ensure connector pins are not bent.

⚠ CAUTION

To avoid Injury from sharp edges, always wear gloves when handling sheet metal components.

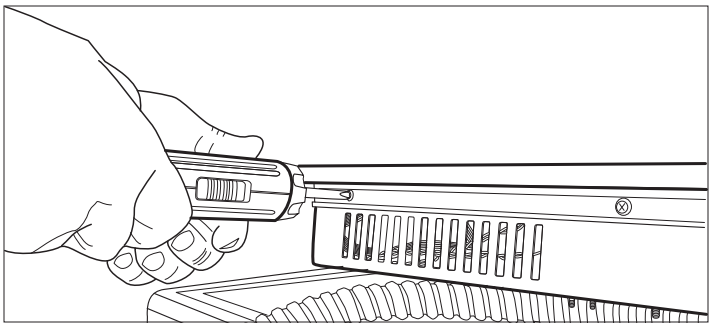


Figure 4-1 Glass Top Removal

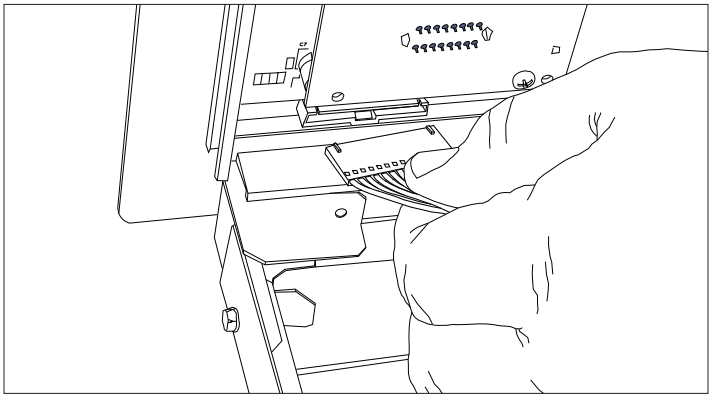


Figure 4-2 Disconnect Cable from Control Board to Display Board.

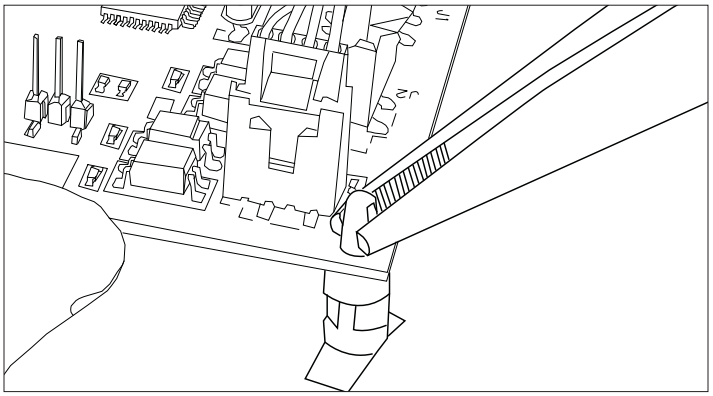


Figure 4-3 Depress Tabs with a needle nose pliers.

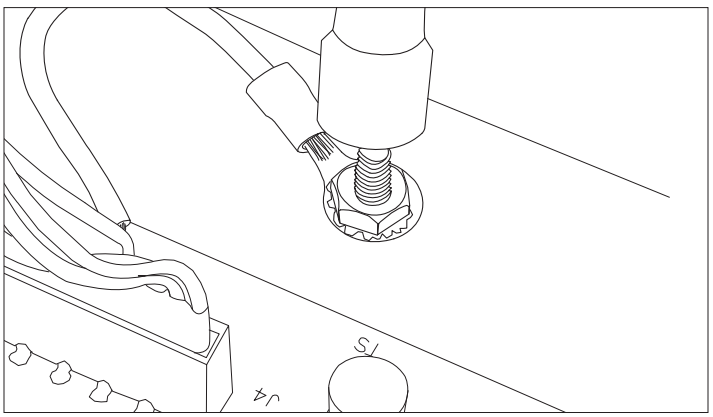


Figure 4-4 Remove nut using 11/32” socket or nut driver.

⚠ WARNING

TO AVOID ELECTRICAL SHOCK OR DAMAGE TO ELECTRONIC BOARDS, POWER TO THE UNIT MUST BE DISCONNECTED BEFORE ATTEMPTING TO REMOVE INTERNAL CONTROL COMPONENTS.

Inductor Plate (Generator) Removal

The cooktop will need to be removed from its installation in order to service the inductor assembly.

NOTE: Refer to the installation section of this manual or the Installation Guide included with the cooktop for additional information needed.

NOTE: Care must be taken not to apply pressure to the ribbon cables as the inductor plate is lifted.

1. After the unit has been removed from its mounting the glass top must be removed. (See glass top removal above)
2. The inductor plate just rests on springs that set over the alignment pins. Once the glass top is removed the inductor plate can be lifted off the pins.
3. Disconnect the ribbon cable/s for the inductor plate from the control board. ***NOTE:*** Depress the connector tab when unplugging or you could damage connector or board. (See Figure 4-5)
4. Disconnect molex connector/s that provide power to the inductor plate. (See Figure 4-6).
5. Disconnect the molex plug that provides filtered power to the control board. (See Figure 4-7).
6. Now the inductor plate can be lifted out of the unit.

NOTE: If you are replacing ribbon cable to the inductor board the orientation (at plate connector) will always require the ribbon extend toward the outer edge of the board.

Pin Support Bracket Removal

1. To gain access to the pin support bracket the inductor plate/s must be removed. (See Inductor Plate Removal above)
2. Remove the Phillips Screw that secures the bracket to the side of the inductor pan assembly. (See Figure 4-8)
3. Remove the nut that secures the bracket to the bottom of the inductor pan. (See Figure 4-9)
4. The bracket can now be lifted out of the pan assembly.
5. When reinstalling you will need to secure the Phillips screw to the side before tightening the nut on the bottom of the pan.

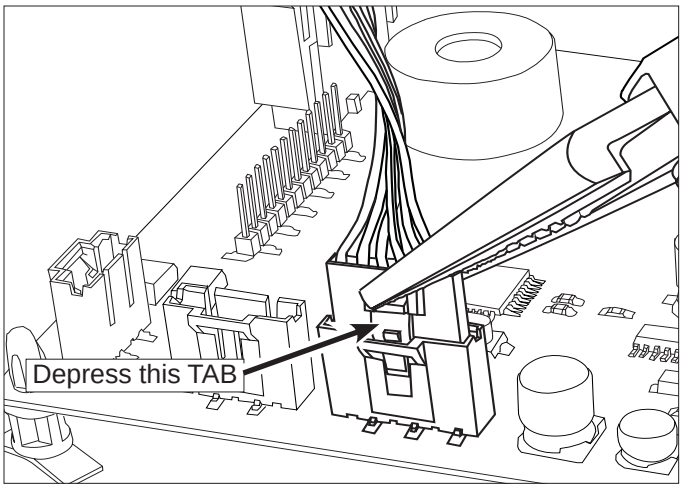


Figure 4-5 Disconnect the ribbon cable running to the Control Board.

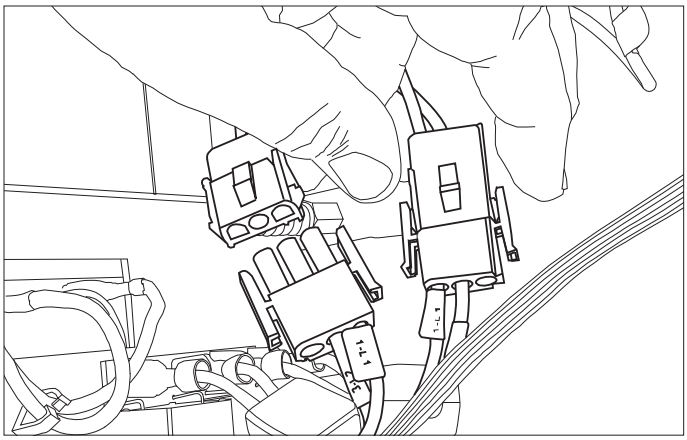


Figure 4-6 Disconnect Molex Plug/s that supply Inductor Plate Power.

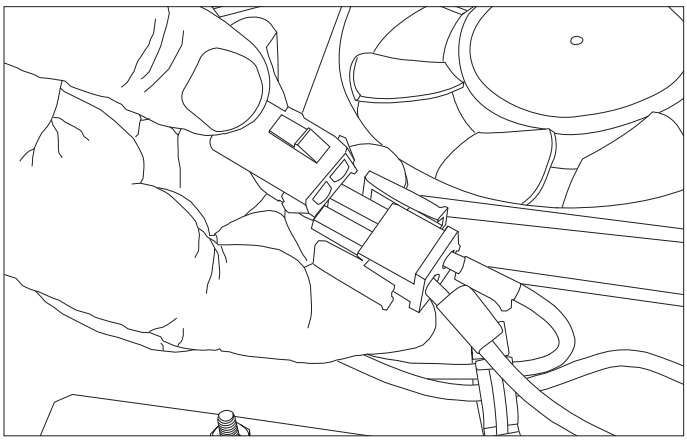


Figure 4-7 Disconnect Molex for Filtered Power.

⚠ CAUTION

To avoid Injury from sharp edges, always wear gloves when handling sheet metal components.

Support Pin Removal

1. In order to replace a defective pin you must first remove the Pin Support Bracket from the Inductor Pan Assembly. (See procedure previous page)
2. Using a 7/16” open end wrench and a 3/8” socket or nut driver to remove the fastening nut from the bottom of the bracket. (See Figure 4-10)
3. When installing the new pin in the bracket be certain that the pin is fully seated in the bracket before tightening nut.

Cooling Fan Removal / Replacement

The fan is serviceable from the bottom of the cooktop if space allows. If space does not allow, you will need to remove the cooktop from its installation.

NOTE: Refer to the installation section of this manual or the Installation Guide included with the cooktop for additional information needed.

NOTE: Care must be taken to protect glass surface from scratches or damage. Place on protective surface.

1. After the unit has been removed from its installation access to the fan is gained from the bottom of the unit.
2. Remove the three mounting screws from the fan bracket using a Phillips Screw Driver. (See figure 4-11)
3. The fan can now be removed from the inductor pan assembly by carefully lifting up on the fan bracket and sliding the tab from the slot in the bottom of the pan.
4. Next you will need to disconnect the Molex plug that supplies power to the fan for operation. (See Figure 4-12)

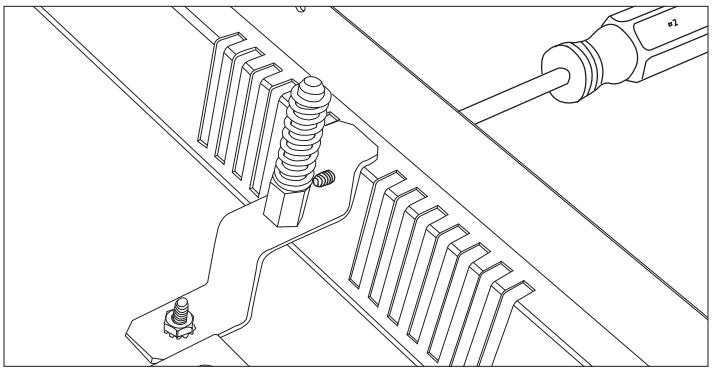


Figure 4-8 Remove the support screw.

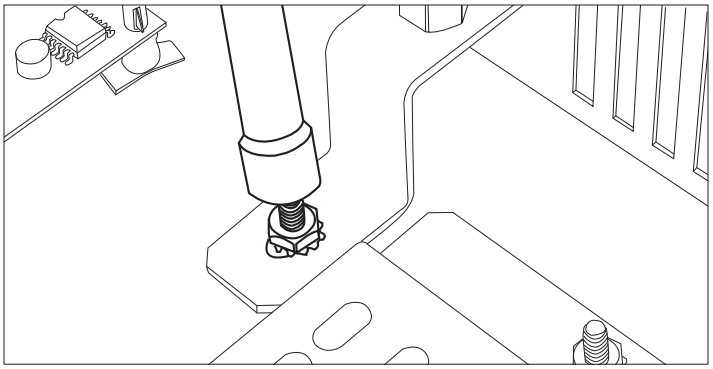


Figure 4-9 Remove the 11/32” nut.

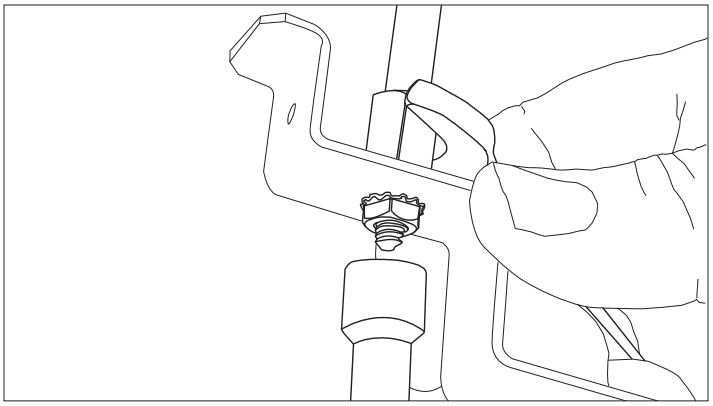


Figure 4-10 Remove the nut from the support bracket.

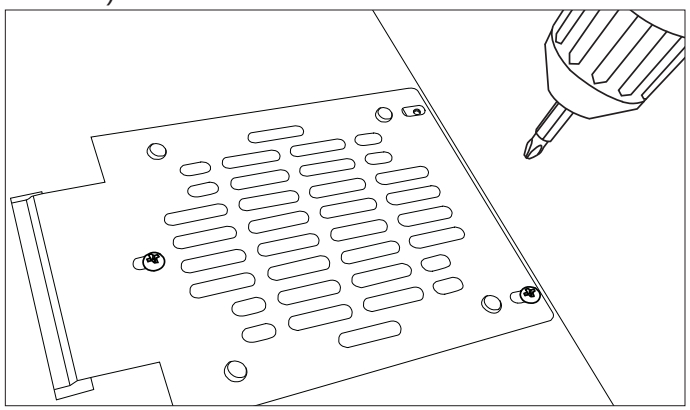


Figure 4-11 Remove Screws that fasten fan bracket.

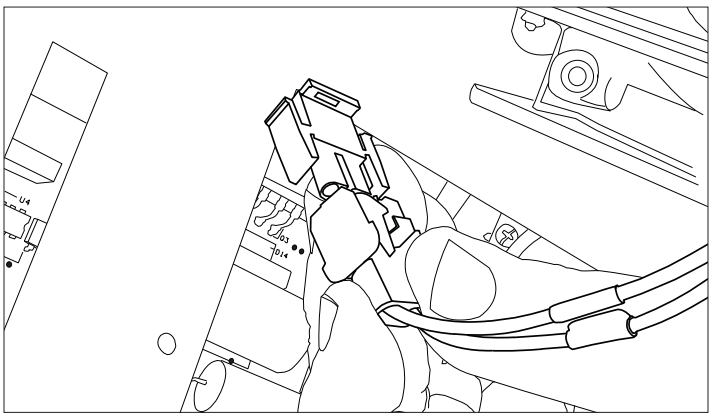


Figure 4-12 Disconnect Molex for fan power supply.

NOTES

SECTION 5

TROUBLESHOOTING GUIDE

Diagnostics Mode

The diagnostics mode will be engaged from the Lock Mode of the controls (see Section 3 for a description of Lock Mode). When the “OFF” keypad sensor is touched and held for 5 seconds, the controls will enter Diagnostics Mode 1. A beep will sound after 5 sec. to let the user know that they can lift their finger from the key. (See Figure 5-1)

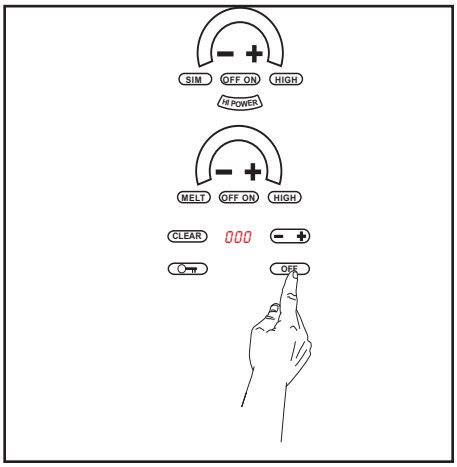


Figure 5-1

NOTE: If any other keypad sensor detects another input signal, the diagnostics mode will not engage.

NOTE: If the “OFF” keypad is not released after 7 seconds, the diagnostics mode will be cancelled and not engage. The unit will return to Lock Mode.

NOTE: All Induction Coils are disabled and there will be no audible signals during diagnostics.

NOTE: If after 60 seconds no other inputs are detected from the keypad, the controls exit the diagnostics mode and return to the Lock Mode.

NOTE: While in Diagnostics Mode, “1200W” will refer to front 1200W coil for all sized cooktops, and “3000W” will refer to the control that operates the rear 3000W boost coil for all sized cooktops.

- Upon entry to diagnostics, the LED Test will automatically start.
- To step through tests, users will use the “+” and “-” keys of the 3000W coil.
- The 3000W control will step up one LED for each test to identify which test is being performed. See individual descriptions for details on next page.

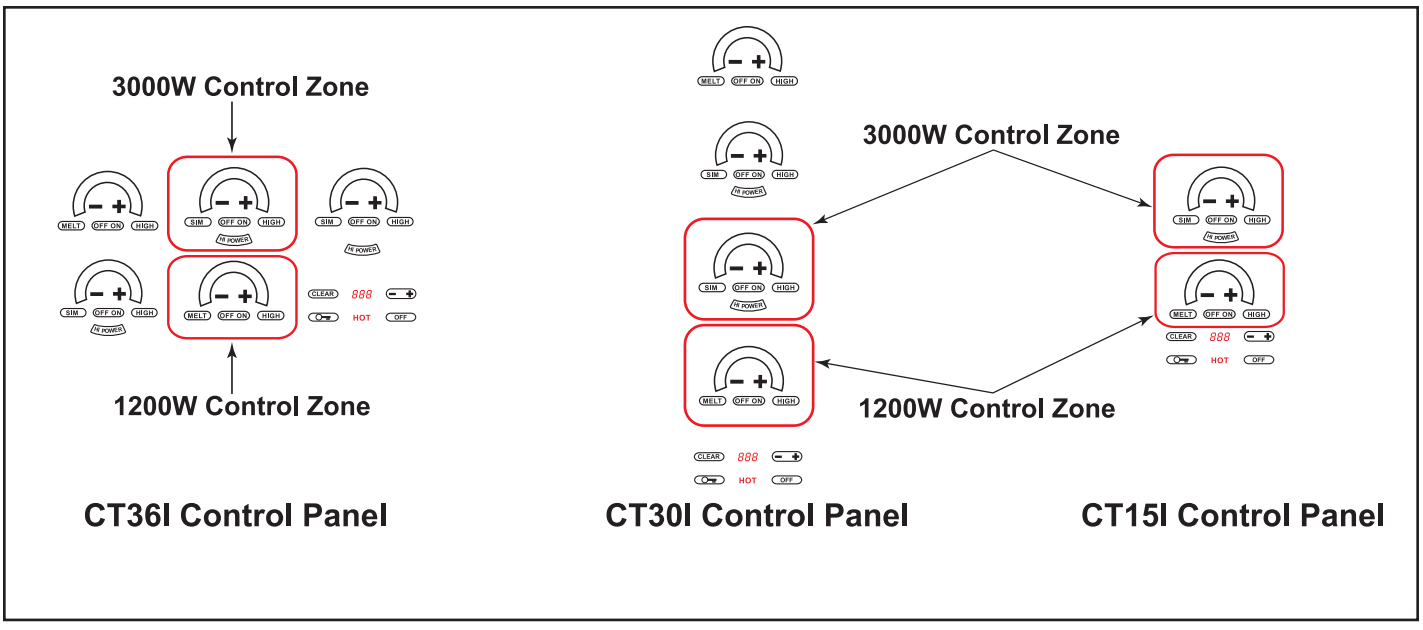


Figure 5-2

LED Test (1st Test)

1. Upon entry to diagnostics, the LED Test will automatically start. To step through tests, users will use the “+” and “-” keys of the 3000W (Hi Power) inductor.
2. During this test, all LEDs will blink at a rate of .75 seconds ON and .25 seconds OFF. This includes the Lock LED as well as the “Hi Power” indicators.
3. To step back to the Last Known State test, the user presses the “-” key.

COOLING FAN TEST (2nd Test)

1. To enter Cooling Fan Test, touch the "+" keypad of the 3000W inductor. The bar lights will show 2 LEDs and flash at the rate of .75 seconds ON and .25 seconds OFF.
2. The 1200W inductor will have all the bar lights illuminate.
3. The cooling fan relay will turn ON causing the fan to turn ON.
4. When the "-" keypad of the 1200W inductor is touched, all bar lights of the 1200W inductor control and cooling fan will turn OFF.
5. When the "+" keypad of the 1200W inductor is touched, all bar lights of the 1200W control will illuminate and the fan will turn ON.
6. A press of the "-" key on the 3000W inductor will step the user back one test to the LED Test.

CONTROL TEMPERATURE TEST (Third Test)

1. To enter Control Temperature Test, touch the "+" keypad of the 3000W inductor controls.
2. The 3000W bar lights will show 4 LEDs and flash at a rate of .75 seconds ON and .25 seconds OFF..
3. The 3-digit display illuminates Ambient Control Temperature in °F.
4. A press of the "-" key on the 3000W inductor will step the user back one test to the Cooling Fan Test.

HEAT SINK THERMISTOR TEMPERATURE TEST (Forth Test)

1. To enter Heat Sink Thermistor Temperature Test, touch the "+" keypad of the 3000W element controls.
2. The 3000W bar lights will show 5 LEDs and flash at a rate of .75 seconds ON and .25 seconds OFF.
3. The 3-digit display illuminates Heat Sink THERMISTOR temperature in °F.
4. The 1200W control will display LEDs 1, 2 and 3 to indicate each of the heatsink temperatures (36" has 3, 30" has 2 and 15" has 1)
5. To access each of the heatsink temperatures, the user will touch the "+" and "-" keys of the 1200W control.

   1 LED = Generator Board #1: Center board for 15"; Right side of 30" or middle two coils of 36" units

   2 LEDs = Generator Board #2: Left board 30" & 36" units

   3 LEDs = Generator Board #3: Right board 36" units
6. A press of the "-" key on the 3000W element will step the user back one test to the Control Temperature Test.

ERROR CODE INDICATOR (Fifth Test)

NOTE: See Error Code Chart at the end of this section for a description of the error and action that should be taken.

NOTE: IF ONE POSSIBLE CAUSE OF AN ERROR CODE HAS BEEN CORRECTED, RESET ERROR HISTORY AND VERIFY OPERATION. ONLY PROCEED TO OTHER POSSIBLE SOURCES IF THE PROBLEM STILL EXISTS OR IF THE ERROR REOCCURS.

NOTE: Error code history can be cleared by touching and holding the "OFF ON" keypad of the 1200W element controls for 5 seconds.

NOTE: Error codes should be cleared after service is complete.

1. To enter Error Code Indicator, touch the "+" keypad of the 3000W element controls.
2. The 3000W bar lights will show 6 LEDs and flash at a rate of .75 seconds ON and .25 seconds OFF.
3. The 1200W element controls will illuminate 0-16 bars based on which error code is being displayed in 3 digit timer display. If no errors were recorded, zero bar lights will illuminate and the 3 digit timer display will be blank.
4. The 3-digit display will show the corresponding error code stored in memory, and will be displayed as Exx.
5. Pressing the "+" key of the 1200W control will cause the digits of the Error Code Time Stamp to be displayed (See Figure 5-3)

ERROR CODE INDICATOR (continued)

6. Pressing the “+” & “-” keys of the 3000W will allow you to step through any of the recorded error codes. If there are not additional error codes, pressing the “+” key will advance you to the Power Cycling Information Data.
7. When there are no errors stored or if you are displaying the first error code, a press of the 3000W “-” key will step the user back to the Heat Sink Thermistor Temperature Test.
8. Stored Error code history can be cleared by touching and holding the “OFF ON” keypad of the 1200W element controls for 5 seconds.

Step	Action	3000W Display	1200W Display	Timer Display
1	3000W ‘+’ key is pressed.	6 LEDs on	1 LED on	E xx
2	1200W ‘+’ key is pressed.	6 LEDs on	1 LED on	a 01
3	1200W ‘+’ key is pressed.	6 LEDs on	1 LED on	b 23
4	1200W ‘+’ key is pressed.	6 LEDs on	1 LED on	c 45
5	1200W ‘+’ key is pressed.	6 LEDs on	1 LED on	d 67
6	1200W ‘-’ key is pressed.	6 LEDs on	1 LED on	c 45
7	1200W ‘-’ key is pressed.	6 LEDs on	1 LED on	b 23
8	1200W ‘-’ key is pressed.	6 LEDs on	1 LED on	a 01
9	3000W ‘+’ key is pressed.	6 LEDs on	2 LEDs on	E xx

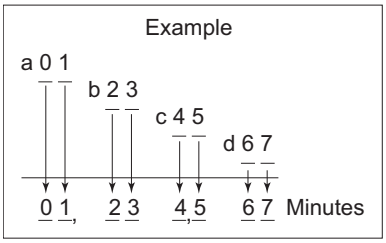


Figure 5-3

Note: The above information is interpreted as 01+23+45+67 or 1,234,567 minutes, as shown in the example to the left.

POWER CYCLING INFORMATION (Sixth Test) (how many power cycles since unit originally energized)

1. To enter Power Cycling Information, touch the “+” keypad of the 3000W element controls.
2. The 3000W bar lights will show 7 LEDs and flash at a rate of .75 seconds ON and .25 seconds OFF.
3. The timer display will show “axx” where xx is the two most significant digits of an eight digit decimal display.
4. Pressing the “+” key on the 1200W display will show the next significant pair of numbers “bxx”
5. Pressing the “+” key will display the next pair “cxx”
6. The final press of the “+” key will show the least significant pair “dxx”
7. At any time, the “-” key can be used to move from the least to the most significant pairs of numbers.
8. A press of the 3000W “-” key will step the user back to the Error Code Indicator.

SOFTWARE VERSION (Seventh Test)

1. To enter Software Version, touch the “+” keypad of the 3000W element controls.
2. The 3000W bar lights will show 15 LEDs and flash at a rate of .75 seconds ON and .25 seconds OFF.
3. The 3 digit display will illuminate the software version (scrolling if necessary).
4. A press of the 3000W “-” key will step the user back to the Power Cycling Information.

LAST KNOWN STATE (Eighth Test)

Definition of this test:

All priority 1 errors will take precedence over priority 2 errors

If there are no known priority 1 errors recorded, the software will record the LKS of the last recorded priority 2 error.

If there were no priority 1 or 2 errors, the 3-digit display will continue to display LS.

If a priority 1 error should occur, the LKS would be recorded and not any subsequent priority 2 error's LKS.

1. To enter Last Known State, touch the "+" keypad of the 3000W element controls.
2. The controls will light up the LEDs of the last known state.
3. The 3-digit display will display a "LS" right justified in the window.
4. A press of the 3000W "-" key will step the user back to the Software Version.
5. A press of the 3000W "+" key will step the user forward to the LED TEST.

Error Mode

Error codes are organized in a priority-based scheme which allows for different behavior based on the priority of the error. There are three priority levels, defined as follows:

Priority 1: Priority 1 errors are considered safety related or of such catastrophic scope that the control is considered inoperable. These errors will be continuously displayed to the end user, indicating that a service call is required. No user functions will be allowed, and any active functions will be cancelled upon generation of the priority 1 error. The error can be canceled, but will re-generate if the condition which caused the error still exists. These errors will be displayed as a stationary LOCK (KEY) LED and an error code in the 3-digit display indicating a permanent error and will not allow the control to return to Stand-By Mode.

Priority 2: Priority 2 errors will be displayed to the user only during an active operational mode or upon an attempt by the user to enter an operational mode. The criteria for these errors, is that they are likely to limit the proper functionality of the system and would normally cause some customer dissatisfaction. These errors can be cancelled and will not be displayed again until the user again attempts to start an operational mode. Any active function on the CZ for which the error has scope will be cancelled upon generation of the priority 2 error. Errors with system scope will apply to all CZ's; errors with CZ scope will apply only to the appropriate CZ unless otherwise noted. This level of error will be expressed by a flashing LOCK (KEY) LED indicating a temporary error and allows the control to return to Stand-By once the situation is permissible

Priority 3: Priority 3 errors are defined as errors which could cause some possible or conditionally impaired functionality, most likely to be never noticed by the end user. These errors, although logged internally, will never be displayed to the end user.

Error Logging

Multiple instances of the same error will not be repeatedly logged – the error log will only show one instance of a particular error.

SPECIAL NOTES ABOUT ERROR CODE HISTORY/DISPLAY:

NOTE: IF ONE CAUSE OF AN ERROR CODE HAS BEEN CORRECTED RESET ERROR AND VERIFY OPERATION. ONLY PROCEED TO OTHER POSSIBLE SOURCES OF THAT ERROR IF THE PROBLEM STILL EXISTS OR IF THE ERROR REOCCURS.

NOTE: Error code history can be cleared by touching and holding the "OFF ON" keypad of the 1200W element controls for 5 seconds.

Error Code Chart Abbreviations:

F = Front (15") ; FC = Front Center (36") ; FL = Front Left (30", 36") ; FR = Front Right (30") ; R = Rear (15") ; RC = Right Center (36") ; RL = Rear Left (30", 36") ; RR = Right Rear (30", 36")

Error Priority	Displayed Error #	Error Condition	Notes	Possible Source(s) of Failure / Action Required
1	No Indicator	Power loss	The control will turn off the display and shut off the burners.	N/A
1	E1	Ambient temperature is too high	If the ambient temperature exceeds the error temperature limit, the cooktop will enter the Lock Mode until the ambient temperature falls within acceptable temperature limits.	1. Insufficient venting. *Action:* Verify air flow is not resticted and verify ambient/ control temp. using test #3 2. Fan failure *Action*: Run cooling fan test #2 3. Faulty fan connection *Action*: Check (J6) connection 4. Com Board failure *Action*: Change Com Board
2	E2	Generator 1: Heatsink temperature is too high.	The burners will be unavailable to the user until the heatsink temperature falls below the 90C limit.	1. Ambient temp. too high causing the generator heatsink sensor to alert control. *Action*: Remove/Reduce external heat source. 2. Induction generator failure. *Action*: Verify heatsink temp. test #4. 2. Bad generator board. *Action*: Change generator board.
2	E3	Generator 2: Heatsink temperature is too high.		
2	E4	Generator 3: Heatsink temperature is too high.		
1	E5	Open ambient thermistor	The cooktop will enter the Lock Mode and display the error code. An open sensor error will not be recorded until 5 minutes of consecutive open sensor readings and during burner activation only.	Com Board failure. *Action*: Change Com Board
1	E6	Shorted ambient thermistor	If the A/D value exceeds the error A/D limit, the cooktop will enter the Lock Mode and display the error code in the timer display.	Com Board failure. *Action*: Change Com Board
1	E7	Diode Configuration Error	The cooktop keyboard shows the incorrect diode configuration.	1. Faulty cable connection. *Action*: Check (J4) connection 2. Keyboard failure. *Action*: Change Glass Assy. 3. Com board failure. *Action*: Change Com Board

Error Priority	Displayed Error #	Error Condition	Notes	Possible Source(s) of Failure / Action Required
2	E8	Generator 1: Comm. Error	Burners associated with generator 1 will be disabled if the communication between the com board and generator1 fails.	1. Faulty cable connection *Action*: Check (J1, J2, or J3) connections. 2. Induction generator failure *Action*: Change generator board. 3. Com board failure. *Action*: Change Com Board
2	E9	Generator 2: Comm. Error	Burners associated with generator 2 will be disabled if the communication between the com board and generator 2 fails.	
2	E10	Generator 3: Comm. Error	Burners associated with generator 3 will be disabled if the communication between the com board and generator 3 is broken.	
1	E11	A/D Failure	The cooktop will enter the Lock Mode and display the error code in the timer display.	Com Board failure *Action*: Change Com Board
3	E12	Global OFF Key Failure	A watchdog timer will be reset every key release. If a key release is not seen for the determined debounce time, the control will record the error.	1. Keyboard failure. *Action*: Verify key operation 2. Faulty cable connection *Action*: Check (J4) connection 3. Keyboard failure *Action*: Change Glass Assy.
3	E13	Shorted Key Failure	A watchdog timer will be reset every key release. If a key release is not seen for the determined debounce time, the control will record the error and the effected burner will be unavailable until the shorted key error is corrected.	1. Keyboard failure. *Action*: Verify key operation 2. Faulty cable connection *Action*: Check (J4) connection 3. Keyboard failure *Action*: Change Glass Assy.
1	E19	Read Line Failure	The control will enter Lock Mode and display the appropriate error message until the error is corrected.	1. Faulty cable connection. *Action*: Check (J4) connection 2. Keyboard failure. *Action*: Change Glass Assy. 3. Com board failure. *Action*: Change Com Board
2	E20	Generator 1: Burner (F,FR,FC) sensor shorted.	If the A/D value exceeds the error A/D limit, the effected burner will shutdown.	Induction generator failure. *Action*: Change affected generator board
2	E21	Generator 2: Burner (FL) sensor shorted.		
2	E22	Generator 1: Burner (F,FR,FC) sensor open.	If the A/D value exceeds the error A/D limit, the effected burner will shutdown.	Induction generator failure. *Action*: Change affected generator board
2	E23	Generator 2: Burner (FL) sensor open.		

Error Priority	Displayed Error #	Error Condition	Notes	Possible Source(s) of Failure
2	E30	Generator 1: Burner (F,FR,FC) 'ON LED' Failure	Effected burner is not available.	LED board failure. *Action*: Perform the LED test #1 and if all LEDs work reset error. *Action*: If one of the LEDs fails to illuminate change the Glass Assy.
2	E31	Generator 1: Burner (R,RR,RC) 'ON LED' Failure		
2	E32	Generator 2: Burner (RL) 'ON LED' Failure		
2	E33	Generator 2: Burner (FL) 'ON LED' Failure		
2	E34	Generator 3: Burner (RR) 'ON LED' Failure		
2	E40	Generator 1: Burner (R,RR,RC) sensor shorted.	The effected burner will shutdown.	Induction generator failure. *Action*: Change affected generator board.
2	E41	Generator 2: Burner (RL) sensor shorted.		
2	E42	Generator 3: Burner (RR) sensor shorted.		
2	E43	Generator 1: Burner (R,RR,RC) sensor open.	The effected burner will shutdown.	Induction generator failure. *Action*: Change affected generator board.
2	E44	Generator 2: Burner (RL) sensor open.		
2	E45	Generator 3: Burner (RR) sensor open.		
2	E50	Generator 1: Open heat sink thermistor.	The effected burner will shutdown.	1. Induction generator failure. *Action*: Perform Heatsink test #4 and if all appear ok reset the error and test operation 2. If error returns. *Action*: Change affected generator board
2	E51	Generator 2: Open heat sink thermistor.		
2	E52	Generator 3: Open heat sink thermistor.		

Error Priority	Displayed Error #	Error Condition	Notes	Possible Source(s) of Failure
2	E53	Generator 1: Shorted heat sink thermistor.	The effected burner will shutdown.	1. Induction generator failure. *Action*: Perform Heatsink test #4 and if all appear ok reset the error and test operation 2. If error returns. *Action*: Change affected generator board
2	E54	Generator 2: Shorted heat sink thermistor.		
2	E55	Generator 3: Shorted heat sink thermistor.		

PROBLEMS ASSOCIATED WITH INDUCTION COOKTOP		
PROBLEM	**POSSIBLE CAUSE**	**TEST/ACTION**
"HOT" indicator stays on	Glass Surface too warm	Verify Glass Temp Below 50 °C
		Check for other heat sources (e.g. Sun, warm pans setting on surface …)
		Check for Error Codes & follow suggested action
	Electrical Noise spike	Turn Breaker off for 5 min., reset and try
	Defective Thermistor	Check Resistance of Generator Thermistor (see Figure 5-4)
	Bad Control Board	Replace Control Board
	Bad Glass Assembly	Replace Glass Assembly
No Pan Detection	Incorrect Pan Type	Use only pans designed and tested for use with Induction
	Unit not wired properly	Verify unit supplied with correct voltage. Low voltage will allow lights to work but pan detection will not function.

⚠ WARNING

- **TO AVOID ELECTRICAL SHOCK, POWER TO THE UNIT MUST BE DISCONNECTED BEFORE DISASSEMBLING COOKTOP.**

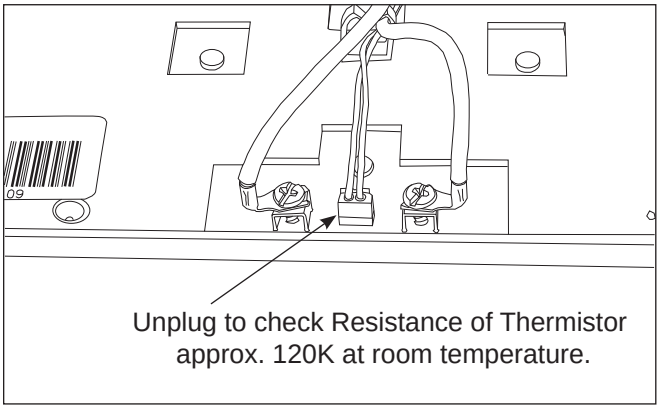


Figure 5-4

NOTES

SECTION 6

TECHNICAL DATA

⚠ WARNING

THIS APPLIANCE MUST BE PROPERLY GROUNDED AT ALL TIMES WHEN ELECTRICAL POWER IS APPLIED.

DO NOT GROUND THE APPLIANCE WITH THE NEUTRAL (WHITE) HOUSE SUPPLY WIRE. A SEPARATE GROUND WIRE MUST BE UTILIZED.

IF ALUMINUM HOUSE SUPPLY WIRING IS UTILIZED, SPLICE THE APPLIANCE COPPER WIRE TO THE ALUMINUM HOUSE WIRING USING SPECIAL CONNECTORS DESIGNED AND CERTIFIED FOR JOINING COPPER AND ALUMINUM. FOLLOW THE CONNECTOR MANUFACTURES RECOMMENDED PROCEDURE CAREFULLY. IMPROPER CONNECTION CAN RESULT IN A FIRE HAZARD.

⚠ WARNING

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that protects horizontally a minimum of 5” (127 mm) beyond the bottom of the cabinets.

Supply Power Requirements

Nominal voltage:

Model CT15I ..... 240 VAC / 50/60 Hz / 20 amp service
208 VAC / 60 Hz / 20 amp service
Model CT30I & CT30IU ..... 240 VAC / 50/60 Hz / 40 amp service
208 VAC / 60 Hz / 40 amp service
Model CT36I & CT36IU .... 240 VAC / 50/60 Hz / 50 amp service
208 VAC / 60 Hz / 50 amp service

Supply voltage range: 177 – 265 VAC, 50 or 60 Hz.

NOTE: Showroom mode will work on a 120V or 240V power source.

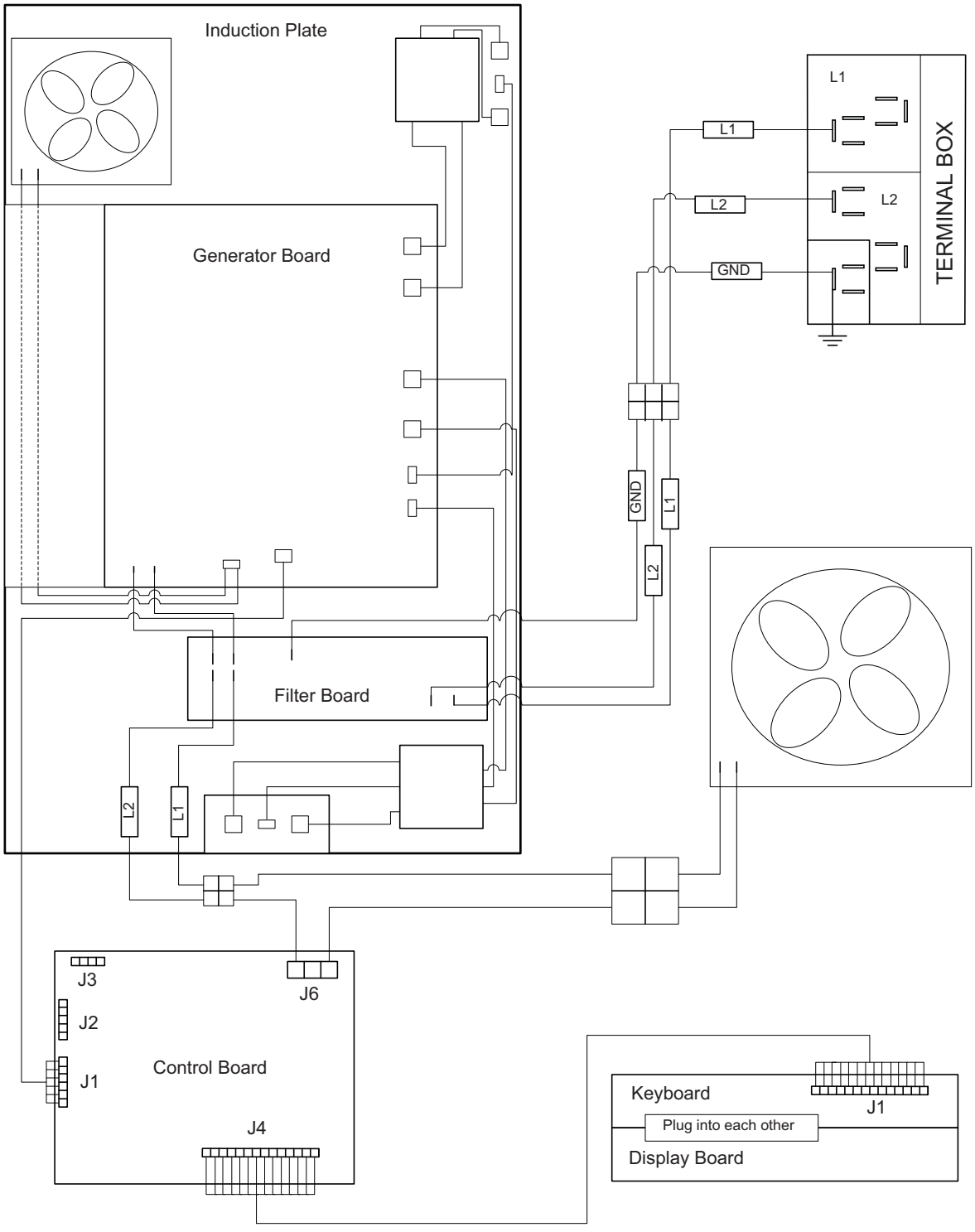
Element Power Consumption

		1200 W Split	1800 W Quad	4000 W Quad
Power level	# of LEDs	Watts	Watts	Watts
0	Off	0	0	0
1	1	33.36	50	83
2	2	66.72	100	167
3	4	133.32	250	333
4	6	200.04	375	500
5	8	266.64	500	667
6	10	316.68	600	792
7	12	399.96	800	1000
8	14	600	1000	1500
9	15	900	1500	2250
10	16	1200	1800	3000
HI POWER	HI POWER LED	N/A	3000	4000

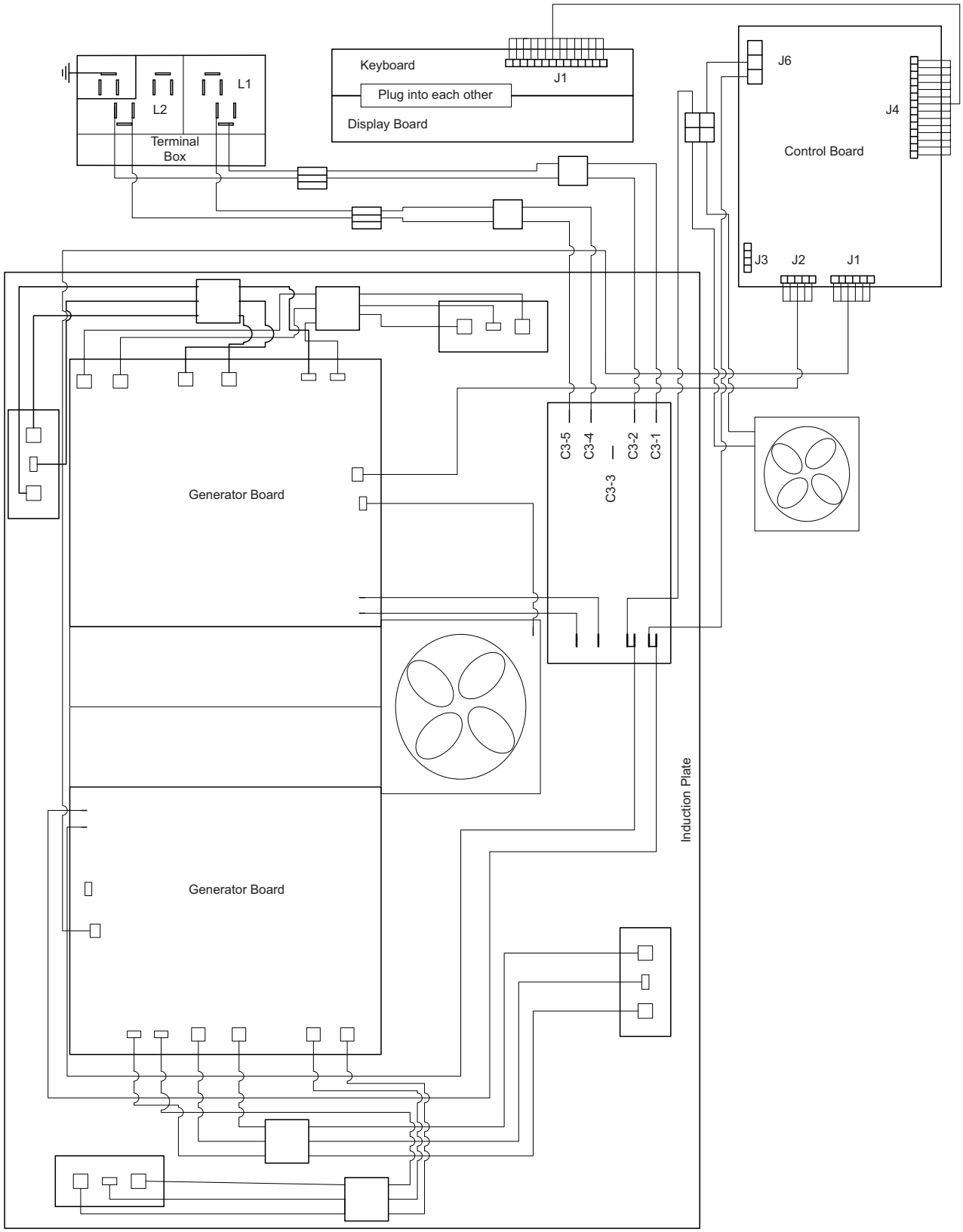
SECTION 7

WIRING DIAGRAMS

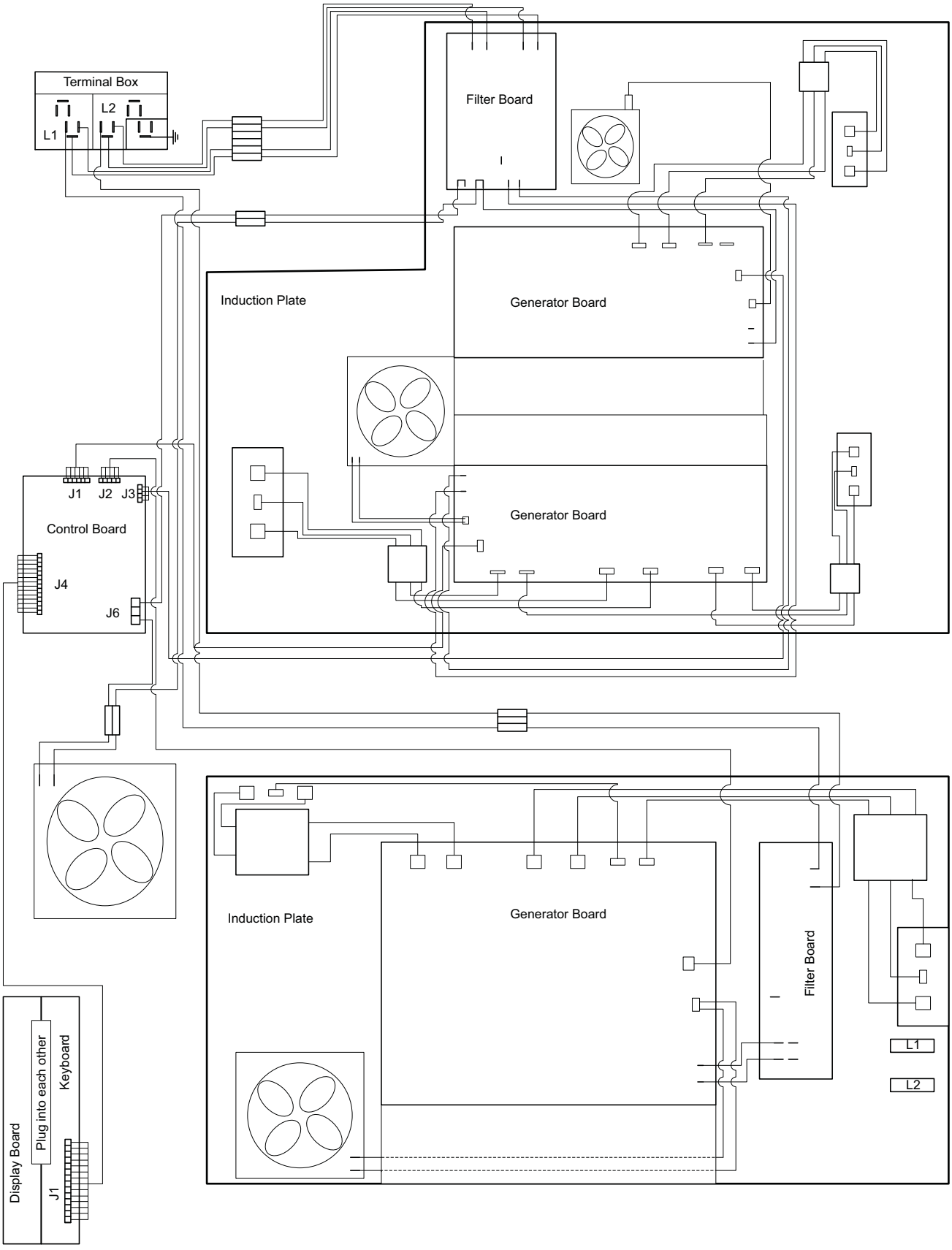
15” Induction Cooktop Wiring Diagram



30” Induction Cooktop Wiring Diagram



36” Induction Cooktop Wiring Diagram



SECTION 8

PARTS LIST WITH EXPLODED VIEWS

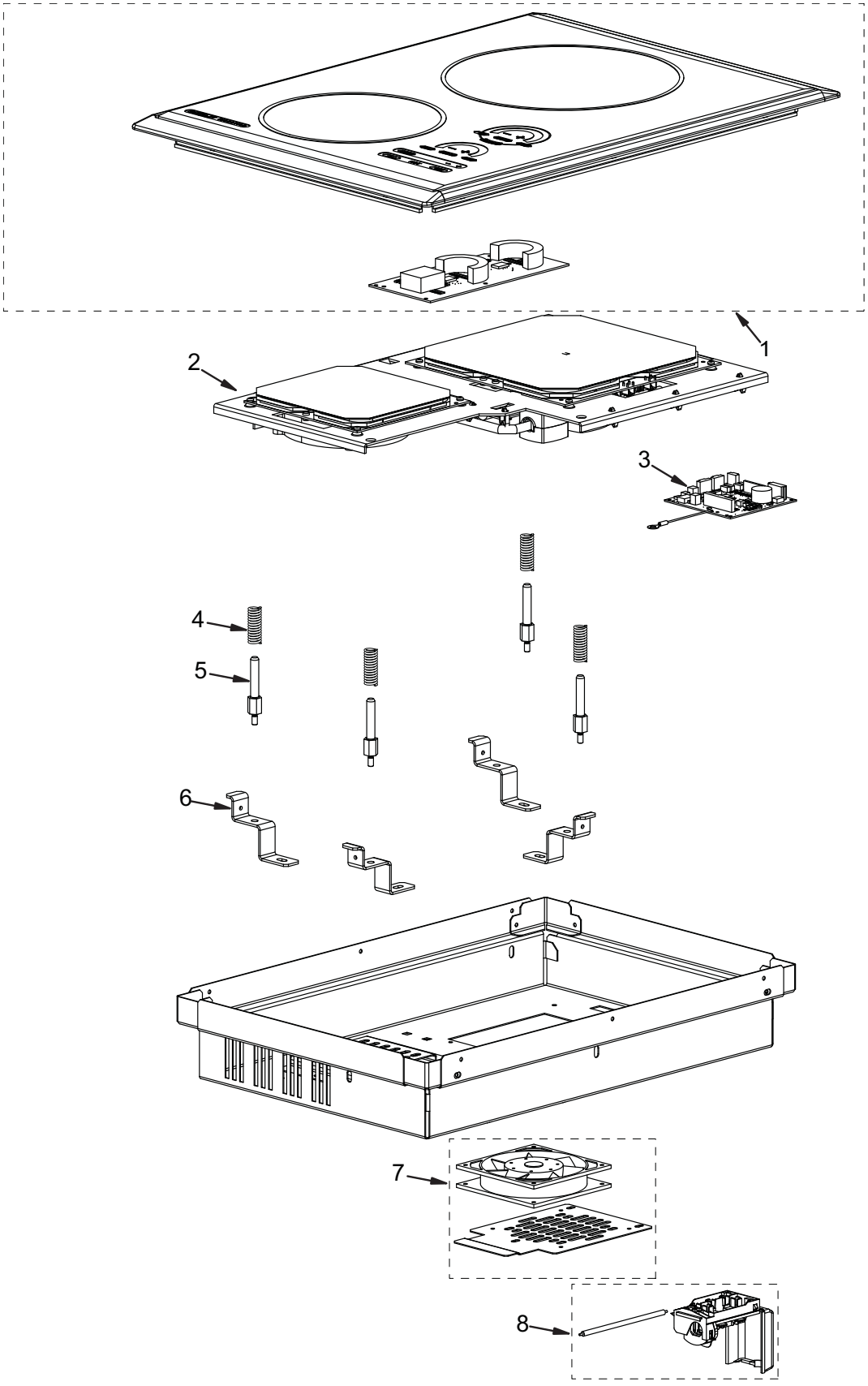
CT15I PARTS LIST

Ref #	Part #	Description
1	811095	Glass and Keypad Assy. - Induction 15
2	811098	Generator Assy, 2-Hob - Induction 15
3	811102	Control PCB Assy. - Induction (Com Board)
4	811109	Spring (Support)
5	811110	Pin (Mounting)
6	811108	Pin Holder Bracket
7	811103	Fan Assembly
8	811104	Terminal Box and Grnd Wire (International Only)

Not Shown

Part #	Description
811105	Main Wiring Harness Control Board to Generator & Fan
811107	14 Pin Harness (Control Board to Keypad)
811111	CT15I Terminal Block Wiring Harness
811746	Cooktop Fastener/Hardware Kit

CT15I EXPLODED VIEW



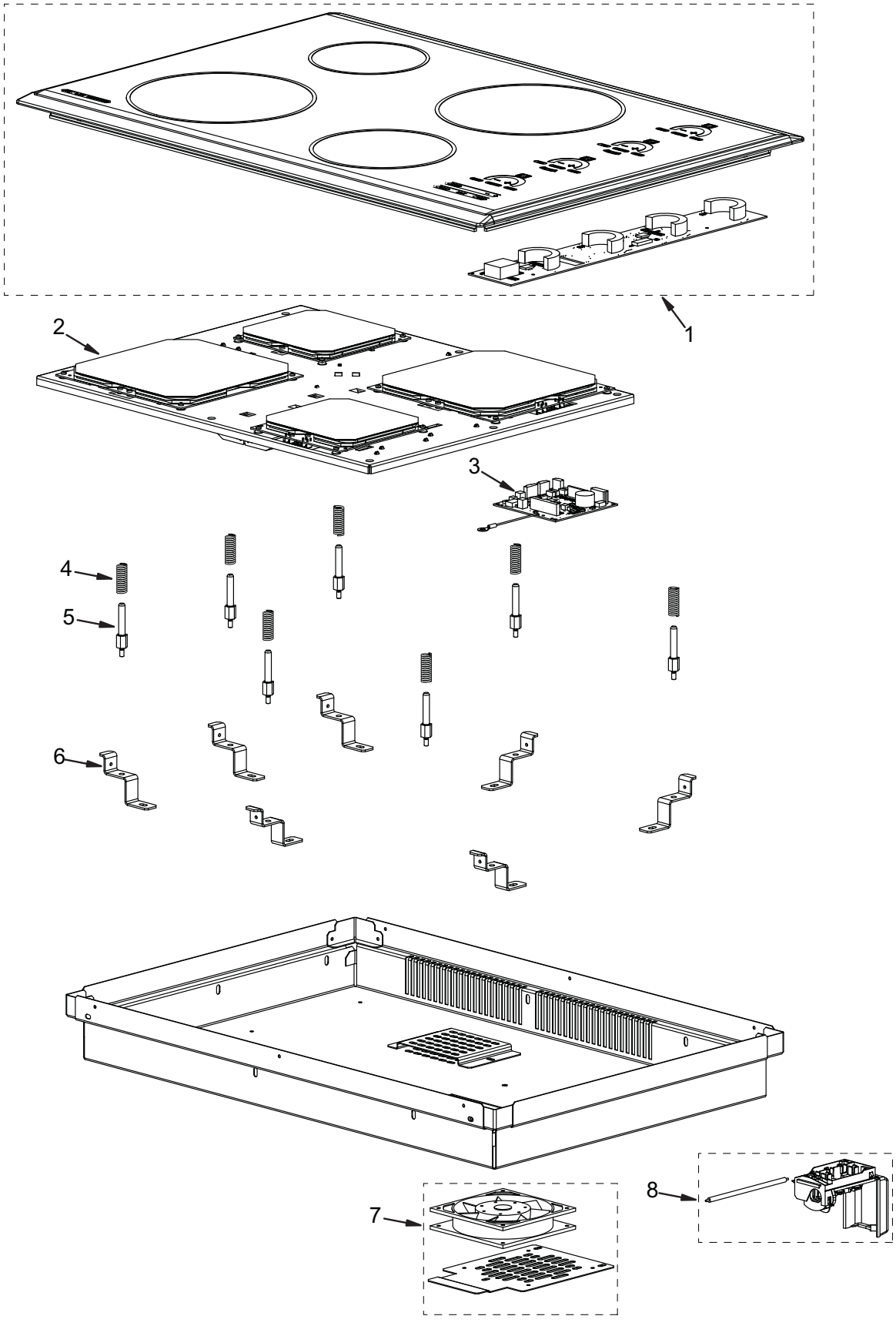
CT30I & CT30IU PARTS LIST

Ref #	Part #	Description
1	811096	Glass and Keypad Assy. (Framed) - Induction 30
	812915	Glass and Keypad Assy. (Unframed) - Induction 30
2	811099	Generator Assy, 4-Hob - Induction 30
3	811102	Control PCB Assy. - Induction (Com Board)
4	811109	Spring (Support)
5	811110	Pin (Mounting)
6	811108	Pin Holder Bracket
7	811103	Fan Assembly
8	811104	Terminal Box and Grnd Wire (International Only)

Not Shown

Part #	Description
811514	Main Wiring Harness Control Board to Generator & Fan
811107	14 Pin Harness (Control Board to Keypad
811112	CT30I Terminal Block Wiring Harness & Box (2 required)
811746	Cooktop Fastener/Hardware Kit

CT30I & CT30IU EXPLODED VIEW



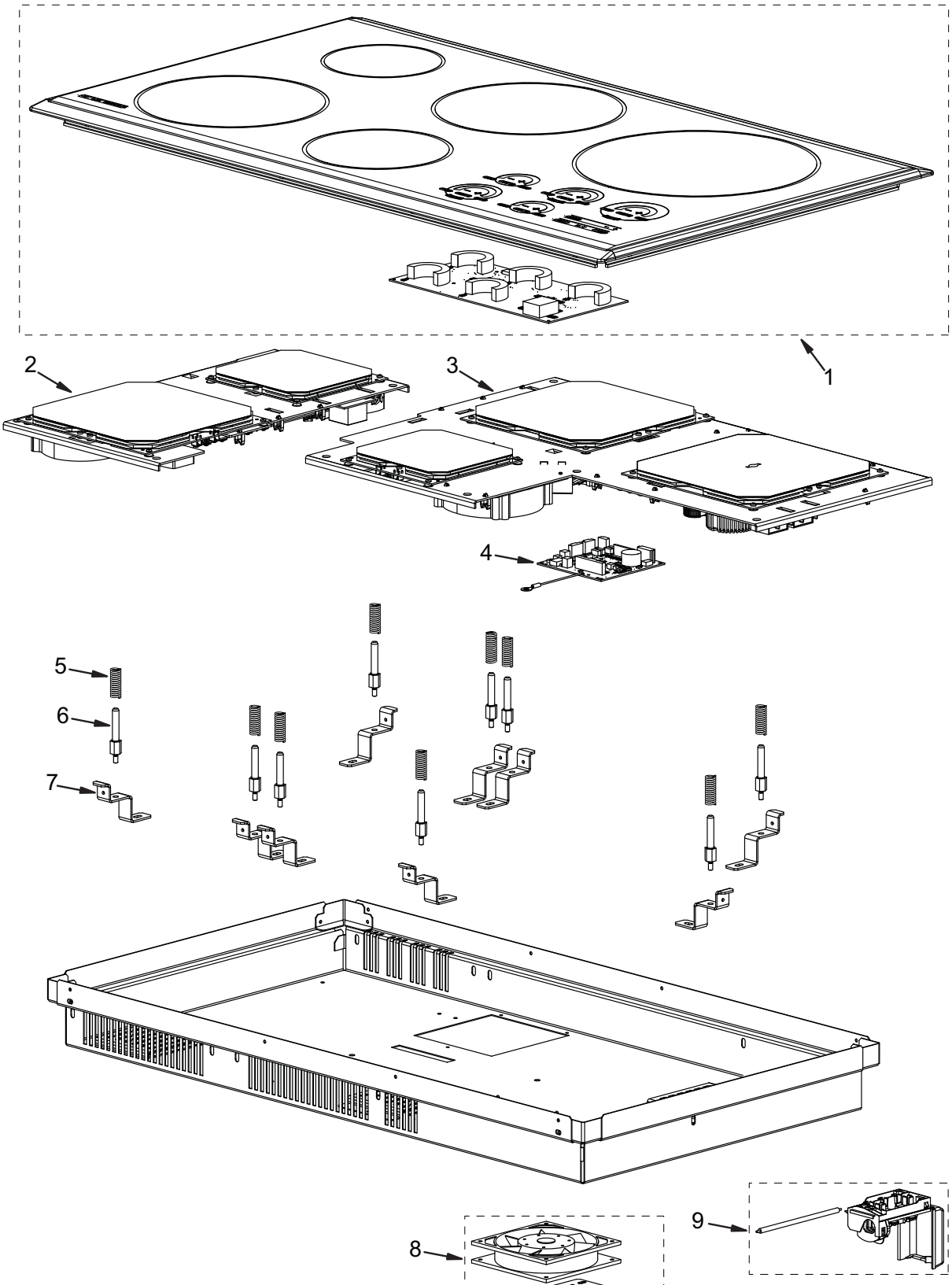
CT36I & CT36IU PARTS LIST

Ref #	Part #	Description
1	811097	Glass and Keypad Assy. (Framed) - Induction 36
	812916	Glass and Keypad Assy. (Unframed) - Induction 36
2	811100	Generator Assy, 2-Hob - Induction 36
3	811101	Generator Assy, 3-Hob - Induction 36
4	811102	Control PCB Assy. - Induction (Com Board)
5	811109	Spring (Support)
6	811110	Pin (Mounting)
7	811108	Pin Holder Bracket
8	811103	Fan Assembly
9	811104	Terminal Box and Grnd Wire (International Only)

Not Shown

Part #	Description
811106	Main Wiring Harness Control Board to Generator & Fan
811107	14 Pin Harness (Control Board to Keypad)
811516	CT36I 2 Wire Terminal Block Wiring Harness & Box
811515	CT36I 4 Wire Terminal Block Wiring Harness & Box
811746	Cooktop Fastener/Hardware Kit

CT36I & CT36IU EXPLODED VIEW



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